MRS. A. B. MARSHALL'S
LARGER COOKERY BOOK
OF
EXTRA RECIPES

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MRS A. B. MARSHALL'S
LARGER COOKERY BOOK
OF
EXTRA RECIPES

PUBLICATIONS.

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Alice Miles,
with Mrs Schwann's good wishes,
Christmas, 1898.

Yours sincerely
Agnes B Marshall

SIXTH THOUSAND

MRS A. B. MARSHALL'S

LARGER COOKERY BOOK

OF

EXTRA RECIPES

DEDICATED
BY PERMISSION
TO
H.R.H. PRINCESS CHRISTIAN

WITH TWO HUNDRED AND EIGHTY-FOUR ILLUSTRATIONS

London
MARSHALL'S SCHOOL OF COOKERY
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PREFACE

In the Preface to my previous work (referred to throughout this book as Volume I.) I mentioned the solicitations of my pupils as my reason for publishing it. The success which has attended the publication of that volume—the thirtieth thousand* having been issued—has induced me to again accede to repeated requests for new and Extra Recipes.

There is nothing in this book which is contained in Volume I., consequently anyone using this work will require to refer to Volume I. for standard sauces and other things given therein.

Volume I. contains nothing that is given in this book, hence I have adopted the term 'Extra Recipes' for this work.

Regarding these Extra Recipes I may remark that I have made every dish given in the book, and can therefore vouch for the accuracy of quantities, time of cooking, and other details.

All the engravings have been sketched from dishes actually prepared in my class-room.

I have embodied in this book my newest inventions in sauces, savouries, entrées, sweets, &c.

The division of the work into chapters on various branches is handy for reference, but in most chapters there will be found dishes which could with equal reason have been included in one of the other chapters. In most cases, therefore, I have added at the end of the recipes instructions for serving.

I take this opportunity to thank my old pupils and readers for their valued support, and especially for the numerous recommendations which have enabled me to carry on my work so successfully up to the present.

AGNES B. MARSHALL

Mortimer Street, London:
November, 1891.

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* *Corrected to date of this edition, December* 1894.

CONTENTS

For Alphabetical Index see end of the book

CHAP. PAGE
I. SAUCES 5
II. HORS D'ŒUVRES AND SAVOURIES 33
III. SOUPS 58
IV. DRESSED FISH AND FISH ENTRÉES 79
V. HOT ENTRÉES 132
VI. COLD ENTRÉES 219
VII. BREAKFAST AND LUNCHEON DISHES AND CURRIES . . . 264
VIII. REMOVES AND ROASTS 333
IX. DRESSED VEGETABLES AND MEAGRE DISHES 376
X. SALADS AND SANDWICHES 409
XI. HOT SWEETS AND PUDDINGS 433
XII. COLD FANCY SWEETS 457
XIII. FANCY JELLIES, CREAMS, AND COLD PUDDINGS . . . 494
XIV. DISHES WITH PASTRIES, PASTES, RICE, ETC. 517
XV. BUNS, BREADS, CAKES, BISCUITS, AND DESSERT SWEETS . 552
XVI. JAMS, PRESERVES, COMPOTES, AND MACEDOINES OF FRUITS 580
XVII. PICKLES AND PRESERVES OF VEGETABLES AND MEATS . 594
XVIII. GARNISHES, FARCES, PURÉES, ICINGS, ETC. 599

INDEX 623

INDEX TO ILLUSTRATIONS 654

MRS. A. B. MARSHALL'S
LARGER
COOKERY BOOK OF EXTRA RECIPES

CHAPTER I

SAUCES

HOT SAUCES

Ambassade Sauce

Sauce à l'Ambassade

Chop up the bones from a whiting, sole, or any other white fish, put them in a stewpan with one large or two small onions, a bunch of herbs, a few peppercorns and a little salt; cover them with cold water, bring it gently to the boil, skim it and let it boil on for about half an hour; fry lightly together two ounces of butter and an ounce and a half of flour in a stewpan, mix on to this half a pint of the fish stock; stir all together till it boils, add half a gill of cream, a teaspoonful of essence of anchovy and a few drops of Marshall's Liquid Carmine, the juice of a lemon; pass it through the tammy, and use with salmon, soles, &c. dressed or otherwise.

Andreani Sauce

Sauce à l'Andréani

Put in a stewpan four onions that have been fried in two ounces of butter without browning, a pinch of salt and a quarter of an ounce of Marshall's Coralline Pepper, a pint and a half of good-flavoured white stock, the juice of two lemons, and two ounces of glaze; boil steadily till tender, then add to it one ounce of arrowroot mixed with a little stock, add a few drops of liquid carmine and two ounces of grated Parmesan cheese; stir again till it boils, add a gill of cream; tammy, rewarm and use for dressed calf's head, chicken, &c.

Angelic Sauce

Sauce Angélique

Put four peeled and sliced onions into a stewpan, with enough cold water to cover them; just bring them to the boil, then strain them and return to the stewpan, with four washed and finely-chopped fresh white mushrooms and a bunch of herbs; cover with a pint and a half of chicken stock, the strained juice of one lemon, and a quarter of a pint of mushroom liquor; boil for one hour, mix in an ounce and a half of fine flour that has been fried without discolouring with the same quantity of butter; stir again till it boils, add a quarter of a pint of cream and a pinch of salt; tammy, and use with cutlets, rabbit, chicken, &c

Bechamel Cheese Sauce

Sauce Béchamel au Fromage

Take one pint of boiling creamy Bechamel sauce (vol. i.), four ounces of grated Parmesan cheese, a dust of Marshall's Coralline Pepper, the strained juice of one lemon; bring to the boil, then use for chicken, or vegetables or meagre dishes.

Biarritz Sauce

Sauce Biarritz

Chop the bones of the bird very fine and put them into a stewpan with one ounce of butter, a sliced onion, a bunch of herbs (thyme, bay-leaf, parsley), six or eight peppercorns, and a pinch of salt and mignonette pepper; fry these together for about fifteen minutes; then add one and a half to two gills of oyster liquor with some beards if you have any, two wineglasses of white wine, and one pint of light stock, a teaspoonful of Liebig Company's Extract of Meat; bring this to the boil, then skim and simmer gently for about half an hour; when boiled mix on to two ounces of fine flour that have been fried with two ounces of butter, and stir over the fire till it boils, then add the juice of a lemon and a quarter of a pint of cream; tammy, and use with stuffed game or poultry or with oyster soufflé.

Capsicum Sauce

Sauce Piment

Put into a stewpan two tablespoonfuls of French vinegar, one ounce of glaze, two and a half gills of good Brown sauce, two sliced tomatoes, a pinch of coralline pepper, the seeds from the capsicums, a dessertspoonful each of French and English mustards, a few drops of liquid carmine, a teaspoonful of chutney and a pinch of castor sugar; boil all together for fifteen minutes, then tammy, and add three chopped capsicums from which the seeds have been removed, reboil and use.

Cardinal Sauce

Sauce Cardinal

Take some good-flavoured light fish stock, and for one pint of it take two ounces of good butter and two ounces of fine flour that have been fried together without browning; boil up, keeping it stirred, add a quarter of an ounce of pounded live lobster spawn, five or six drops of Marshall's Liquid Carmine to make it a good red colour; add to it a wineglassful of white wine, a quarter of a pint of cream and the juice of a lemon; reboil, tammy and use. This is a nice sauce to serve with salmon, turbot, sole, or any fillets of fish.

Carlsbad Sauce

Sauce Carlsbad

Take half a pint of very good Espagnol sauce (vol. i.), a wineglassful of claret, a dessertspoonful of red currant jelly, a dust of Marshall's Coralline Pepper, one washed and sliced mushroom, one chopped eschalot, the juice of one lemon, a teaspoonful of Liebig Company's Extract of Meat, two red French chillies, one ounce of grated horseradish, a teaspoonful of French mustard, a few drops of Marshall's Liquid Carmine; boil together for about fifteen minutes, tammy, reboil and serve with fillets of beef, &c.

Champagne Sauce

Sauce Champagne

Half a pint of Espagnol sauce (vol. i.), one ounce of glaze, pinch of sugar, dust of coralline pepper; reduce to half the quantity, keeping it skimmed while boiling, then tammy, and when ready to serve add a quarter of a pint of champagne. Serve with hot ham, braised fillet of beef, veal, cutlets, &c.

Cheese Cream Sauce

Sauce Crème de Fromage

Take four ounces of good Cheddar or Gruyère cheese, cut up into very fine slices, put it into a stewpan with a gill and a half of cream, a quarter of a pint of Bechamel sauce, and a dust of Marshall's Coralline Pepper; stir these ingredients over the fire until they melt, then use at once for croûtons, cauliflowers, macaroni, &c.

Chevet Sauce

Sauce Chevet

Take a quarter of a pint of gravy from braised celery, free it from fat, and mix with it one pint of Brown sauce (vol. i.), a quarter of a pint of sherry, one ounce of Liebig Company's Extract of Meat, a saltspoonful of castor sugar; boil together for about fifteen minutes, keeping skimmed while boiling, then add four large tablespoonfuls of celery prepared as below, reboil and use.

CELERY SHREDS.—Take the hearts from two good sticks of celery that have been kept in cold water till crisp, cut them into fine Julienne shreds, put them into cold water with a little salt, and just bring to the boil; then strain and rinse in cold water, put them in a pan, cover with good-flavoured stock, and simmer till quite tender, adding occasionally a little more stock if needed; it is then ready for use for poulardes, pheasant, veal, duck, &c. The liquor from the shreds to be used for the sauce as above.

Claudine Sauce

Sauce Claudine

Take a gill and a half of Brown sauce (vol. i.), two tablespoonfuls of French capers, a pinch of chopped raw parsley, the purée of four Christiania anchovies, a teaspoonful of Liebig Company's Extract of Meat, and one chopped eschalot, three or four shredded button mushrooms; boil up and simmer for ten minutes, rub through the tammy, then add the juice of a lemon and four chopped Spanish olives, reboil and serve with fillets of beef, fish, &c.

Clementine Sauce

Sauce Clémentine

Put about a pound of white fish bones into a stewpan with a pinch of salt, two sliced onions, a bunch of herbs, such as thyme, parsley, bayleaf, six or eight peppercorns, and enough cold water to cover them; add the juice of two lemons, and bring to the boil, skim, and then let it simmer gently for about twenty minutes; put an ounce and a half of butter and an ounce and a half of flour into a stewpan and fry them together without discolouring, then mix in two gills and a half of the fish stock; stir till it boils, add one ounce of grated Parmesan cheese, a few drops of carmine, a dust of coralline pepper, and half a gill of cream; reboil, tammy, and use with boiled fillets of turbot, boiled soles, salmon, &c.

Commodore Sauce

Sauce Commodore

Take two wineglassfuls of white wine, one large fresh mushroom chopped fine, one chopped eschalot, two bayleaves, one ounce of glaze. a dessertspoonful of anchovy essence, a teaspoonful of French mustard, two tomatoes, one large chopped capsicum, one pint of good Brown sauce (vol. i.); boil together for fifteen minutes, then tammy, colour with a few drops of carmine, and use. This is an excellent sauce for any fish.

Conti Sauce

Sauce Conti

Put a quarter of a pint of oyster liquor and beards into a stewpan, with an ounce of glaze, two sliced raw tomatoes, the juice of one lemon, a wineglass of sherry, and the same of white wine, and boil all together for about ten minutes. Put into another stewpan two ounces of butter, a saltspoonful of Marshall's Coralline Pepper, two finely-chopped French chillies, and one ounce of arrowroot; fry together for about ten minutes without browning, and stir in the former mixture with a quarter of a pint of good-flavoured mushroom gravy; boil up the sauce and use with salmon, steak, fillets of veal, &c.

Courte Sauce

Sauce Courte

Put into a stewpan the juice of one lemon and one orange, four tablespoonfuls of good-flavoured Brown sauce (vol. i.), half an ounce of glaze, and two finely-chopped eschalots; bring to the boil, skim, add a wineglassful of port wine and claret, and a dust of castor sugar. Serve very hot with teal, widgeon, pheasant, or other birds, roast, grilled, or braised.

Cream Sauce

Sauce Crème

Put into a stewpan three raw yolks of eggs, three tablespoonfuls of cream, an ounce and a half of good butter, a pinch of salt, a dust of Marshall's Coralline Pepper, and the strained juice of one large lemon, and stand the pan in a bain-marie; stir with a wooden spoon until the mixture is to the consistency of thick cream, then wring it through the tammy and use while quite hot. This sauce is very good to serve with soles, chicken, sweetbread, asparagus, artichoke bottoms, &c.

Cream Sauce with fine Herbs

Crème Sauce aux fines herbes

Take four raw yolks of eggs, four large tablespoonfuls of cream; put it into a stewpan with one tablespoonful of thin Bechamel sauce (vol. i.), a pinch of salt and Marshall's Coralline Pepper, a teaspoonful of tarragon vinegar; mix in one ounce of fresh butter by degrees (that is, in little pieces), stir in the bain-marie till the sauce thickens, taking care that it does not curdle; tammy it, add a little chopped tarragon and chervil and a dessertspoonful of strained lemon juice, and use while hot with meats and fish, tendons of veal, calf's head, &c.

Cussy Sauce

Sauce Cussy

For four persons put a gill and a half of good Espagnol sauce (vol. i.) in a stewpan with one large washed and finely-chopped fresh mushroom, one small eschalot, a pinch of chopped parsley, and a teaspoonful of French capers; boil these together for about forty minutes, occasionally skimming the sauce while boiling, and then use for serving with game or poultry, roast beef or mutton, also with grilled mullet, salmon, &c.

Czarina Sauce

Sauce Czarina

Put a few bones from larks, quails, or other birds into a stewpan with half a pint of white wine, a wineglassful of sherry, and two finely-chopped eschalots; boil together for about fifteen minutes, then pour off the liquor or wring it through the tammy, add it to three-quarters of a pint of Veloute sauce (vol. i.), and eight to ten fresh button mushrooms that have been washed and finely chopped; boil all together for fifteen minutes, add half a gill of cream and one or two chopped truffles, and use with entrées, sweetbreads, farced birds, such as roast pheasant, chickens, &c.

Egg Sauce

Sauce d'Œufs

Take half a pint of Suprême sauce (vol. i.), the strained juice of one lemon, and mix with it the hard-boiled yolks of four eggs that have been rubbed through a fine wire sieve, then use for serving with roast birds.

Estouffade Sauce

Sauce à l'Estouffade

Take the bones from one or two cleansed partridges, and put them into a stewpan with two or three fresh mushrooms, one sliced onion, two wineglassfuls of sherry, a dust of Marshall's Coralline Pepper, a pint and a half of good-flavoured light stock, and six or eight peppercorns; boil for about half an hour, keeping skimmed while boiling, then strain and mix three-quarters of a pint of it on to an ounce and a quarter of fine flour (that has been fried without browning with one ounce of butter), the pulp of two large raw ripe tomatoes, one ounce of grated Parmesan cheese, the strained juice of a lemon, half an ounce of Liebig Company's Extract of Meat, and about six drops of carmine to colour; let it boil for about fifteen minutes, keep it skimmed while boiling, tammy and use. This is excellent served with bird entrées or roasts.

Financière Sauce

Sauce Financière

Put into a stewpan two wineglassfuls of sherry, a dust of Marshall's Coralline Pepper, three well-washed fresh mushrooms, and the liquor from a bottle of truffles; reduce to half the quantity, then add three-quarters of a pint of good Espagnol sauce (vol. i.). Boil up all together, tammy and use for entrées and meats, chickens, &c. as a hot sauce. If this sauce is to be used for braised meats, take the liquor from the braise, free it from the fat, and add it to the sauce with the Espagnol sauce.

Geneva Sauce

Sauce Genève

Put into a stewpan two ounces of butter and an ounce and a half of fine flour, and fry these together till a nice golden colour; then mix it with two gills of very good-flavoured chicken gravy, a teaspoonful of Liebig Company's Extract of Meat, and a large tablespoonful of finely grated horseradish; stir together till boiling, then add a teaspoonful of French mustard, ditto of mixed English, the strained juice of two lemons, a gill of cream that is mixed with the raw yolks of three eggs, a pinch of salt and a dust of castor sugar and a saltspoonful of apricot yellow; stir over the fire until the mixture thickens, then rub all through the tammy and stir again in the bain-marie till the sauce is hot; add a wineglassful of sherry and serve with sauted fillets of beef and with braised or roast beef.

Gironde Sauce

Sauce Gironde

Reduce one pint of claret to half the quantity, add one pint of bruised cherries and one pint of Brown sauce (vol. i.), half an ounce of glaze and a little carmine, two tomatoes cut up finely, the juice of half a lemon, a saltspoon of castor sugar, and half an ounce of arrowroot that is mixed with a little claret. Boil for about half an hour, keep skimmed while boiling; tammy, and boil it up again with the kernels from the fruit, add a teaspoonful of Kirsch, and use for game or poultry, fillets of veal, mutton cutlets, venison, &c.

Good Man Sauce

Bon Homme Sauce

Take one tablespoonful of strained lemon juice, two tablespoonfuls of mushroom liquor, four ounces of grated Gruyère or Cheddar cheese, a teaspoonful of French mustard, the same of English mustard, one gill and a half of tomato sauce, half a wineglassful of sherry, and six Christiania anchovies rubbed through a sieve; stir all together over the fire till boiling and quite smooth, and use for any kind of fish, steak, &c.

Green Sauce

Sauce Verte

Take a handful of parsley, put it in cold water with a pinch of salt and a tiny bit of soda, and let it come to the boil; strain it off and press the water from it; mix it with an ounce of butter and a little apple green; rub it through a hair sieve or tammy, then add to it a pint of Veloute sauce (vol. i.); add the strained juice of a lemon, and use for calf's head, rabbit, &c.

Hubert Sauce

Sauce Hubert

Put in a stewpan the chopped bones from any birds, such as pheasant, partridge, grouse, a few strips of celery, two sliced onions, a bunch of herbs, the peels and stalks of a few fresh mushrooms, a wineglass of sherry and white wine, the juice of a lemon, and enough cold water to cover; bring to the boil, skim and simmer for half an hour; strain and mix three-quarters of a pint of this gravy into two ounces of butter and an ounce and a half of fine flour that has been fried without discolouring; stir together till boiling, then tammy and mix with a gill of whipped cream, and just before serving add a teaspoonful of chopped truffle. Use with game entrées.

Imperial Sauce

Sauce Impériale

Take the cleansed bones of the birds, and put them into a stewpan with a quarter of a pint of liquor from a braise that has been freed from fat, a wineglass of port wine, a wineglass of claret, a wineglass of sherry, an ounce of glaze, half a pint of thick Brown sauce (vol. i.), a dessertspoonful of red currant jelly, two bayleaves and the strained juice of one lemon, a few drops of Marshall's Liquid Carmine; boil this all together for about fifteen minutes, during which time keep it well skimmed, then take out the bones (which can be used up in a general stock-pot), wring the sauce through the tammy, and use when quite hot for cutlets of pigeons, roast birds, cutlets of venison, &c.

Julienne Sauce

Sauce Julienne

Put into a stewpan a dessertspoonful of oil, two ounces of chopped raw lean bacon, three fresh mushrooms, a bunch of herbs, a pinch of mignonette pepper; fry for fifteen minutes, shaking it about; then add one wineglassful of port wine, one of claret, one of sherry, six Christiania anchovies, a pint of Brown sauce, one ounce of glaze, boil till reduced to half the quantity, keep it well skimmed; then tammy and add three French gherkins and three red chillies freed from pips and shredded, and serve with fish, grilled or broiled, or steaks, hare, venison and roast pork.

Laver Sauce

Sauce Laver

Put into a stewpan the strained juice of two lemons, a tablespoonful of red currant jelly, one ounce of good glaze, a pinch of castor sugar, and four tablespoonfuls of good thick Brown sauce (vol. i.); boil these together for about ten minutes, during which time keep the scum removed, then mix with half a pint of laver, boil up again, tammy, rewarm, and use, either with roast lamb, mutton, or venison.

Lobster Cream

Crème de Homard

Fry two ounces of fine flour with two ounces of butter without discolouring, then mix it with half a pint of good-flavoured fish stock, stir together till it boils, then add one ounce of pounded live spawn, a dessertspoonful of anchovy essence, the strained juice of one lemon, and a dust of coralline pepper, and wring through a clean tammy cloth; then add to it half a cooked lobster that is cut into small pieces, and half a gill of cream; warm up in the bain-marie, and use for masking any hot fish.

Lucine Sauce

Sauce Lucine

Put the cleansed bones from any birds into a stewpan, with two chopped eschalots, one tablespoonful of salad oil, a bunch of herbs, one or two fresh mushrooms, a pinch of mignonette pepper, two raw tomatoes, and a little bacon bone; fry all together for twenty minutes, then add a wineglass of sherry, one ounce of glaze, a pint of Brown sauce (vol. i.), one ounce and a half of grated Parmesan cheese, two chopped capsicums and a dust of Marshall's Coralline Pepper; boil for twenty to thirty minutes, keeping well skimmed while boiling; remove the bones, rub through the tammy, rewarm, and use with roast or dressed birds.

Magenta Sauce

Sauce Magenta

Take the bones and skin from any birds, chop them up and put them into a buttered sauté pan with two or three fresh mushrooms, two sliced tomatoes, a bunch of herbs (such as thyme, parsley and bayleaf), a piece of bacon bone, and a pinch of mignonette pepper; place the cover on the pan, and fry the contents for about fifteen minutes, then add a wineglassful of sherry, a teaspoonful of Liebig Company's Extract of Meat, one pint of good Brown sauce (vol. i.), and a few drops of Marshall's Liquid Carmine; bring to the boil, reduce a quarter part, keep well skimmed while boiling, then remove the bones, pass the sauce through a tammy, add a little raw chopped parsley or truffle, and use with roast or braised birds, &c.

Marinade Sauce

Sauce Marinade

Put one ounce of butter with one ounce of flour into a stewpan and fry without browning, then mix with three-quarters of a pint of good-flavoured fish stock, two or three fresh mushrooms that are chopped fine, and one or two eschalots, a good dust of coralline pepper, and two or three chopped Christiania anchovies; boil all together for about fifteen minutes, then add a tablespoonful of French tarragon vinegar, one tablespoonful of warm glaze, a dessertspoonful of anchovy essence, and one tablespoonful of lemon juice; tammy, and use with any kind of grilled, broiled, or boiled fish.

Marseilles Sauce

Sauce Marseillaise

Put into a stewpan one ounce of glaze, one gill of white wine, half a pint of Tomato sauce (vol. i.), one tablespoonful of strained lemon juice, a good dust of coralline pepper, one or two mushrooms that are washed and chopped fine, and three boned and chopped Christiania anchovies; boil all together for fifteen minutes, keeping it well skimmed; then add a dessertspoonful of French mustard, a teaspoonful of English mustard, and a teaspoonful of chopped chutney. Do not let it boil after the mustard is added. Use for any kind of grilled or boiled fish, game, or poultry or pork.

Mecklenburg Sauce

Sauce Mecklenbourg

Put into a saucepan half a pint of thick rich Brown sauce (vol. i.), one ounce of glaze, the bones from some bird (such as pheasant) cooked or raw, and one or two fresh mushrooms; boil together for fifteen to twenty minutes, keeping it well skimmed while boiling, then tammy, add three or four sliced truffles and button mushrooms, and a wineglass of champagne. Serve with meats or game or poultry.

Moltke Sauce

Sauce Moltké

Fry two large peeled and finely sliced onions in one ounce of butter, with one ounce of lean ham, or bacon, a bunch of herbs (thyme, parsley, bayleaf), two capsicums, and a dust of coralline pepper, for about twenty minutes; then add two wineglassfuls of cooking sherry, one ounce of glaze, three sliced tomatoes, and one pint of Veloute sauce (vol. i.). Simmer together for about half an hour, colour with a few drops of Marshall's Carmine, keep skimmed while boiling, tammy, rewarm in the bain-marie and use with cutlets, sweetbread, braised meats, &c.

Monico Sauce

Sauce Monico

Chop up the bone and head from a sole and put it in a stewpan with enough cold water to cover them; add a wineglassful of white wine and a wineglass of sherry, one sliced onion, a bunch of herbs, four black peppercorns and a pinch of salt, and cook on the side of the stove for about fifteen minutes; fry together one ounce and three-quarters of butter and the same of flour till a pale golden colour; add half a pint of the stock, stir over the fire till it boils, mix in a gill of cream, boil up and tammy, and add a tablespoonful of chopped button mushrooms, and use with any fillets of fish.

Montansier Sauce

Sauce Montansier

Take a good handful of raw game bones, put them into a stewpan with a little bit of raw bacon bone, half an ounce of butter, two chopped eschalots, a bunch of herbs (bayleaf, thyme, parsley), a dozen peppercorns, and a pinch of Marshall's Coralline Pepper; fry together for about fifteen minutes with the pan covered down, then add a wineglassful of sherry, a teaspoonful of the Liebig Company's Extract of Meat, one pint of Brown sauce (vol. i.), four boned Christiania anchovies, and a quarter of a pint of oyster beards or liquor; boil gently for twenty minutes, then remove the bones and any fat, and rub the remains through the tammy, then rewarm in the bain-marie, and use with farced or plainly roast pheasant, partridge, chicken, grouse &c.

Green Mousseline Sauce

Sauce Mousseline Verte

Take one large capsicum, two French gherkins, six boned anchovies, a teaspoonful of French capers, a handful of blanched tarragon and chervil, one eschalot, a sprig or two of parsley, a saltspoonful of Marshall's Apple Green, pound all together, tammy it, put the purée into the bain-marie with five raw yolks of eggs, an ounce and a half of fresh butter, two whites of eggs, a dust of cayenne pepper, a pinch of salt, the strained juice of a lemon; whip over boiling water till thick, and serve with any kind of fish such as salmon, trout, mullet, or with asparagus, globe artichokes &c.

Oyster Mousseline Sauce

Sauce Mousseline aux Huîtres

Put into a stewpan a pinch of Marshall's Coralline Pepper, four raw yolks of eggs, two tablespoonfuls of Veloute sauce (vol. i.), four whites of eggs, a pinch of salt, a quarter of a pint of strained oyster liquor, and a tablespoonful of warm glaze; whip over boiling wa tertill the mixture is hot and spongy; then add eighteen to twenty-four sauce oysters that have been bearded and cut into little dice shapes, and use for serving with turkey, chickens, veal, sweetbreads, fish, such as turbot &c.

Moville Sauce

Sauce Moville

Put a quarter of a pint of mushroom liquor into a stewpan with an ounce of glaze, a wineglassful of sherry, a pinch of castor sugar, three tomatoes, one finely chopped eschalot, and two gills of thick Veloute sauce (vol. i.). Boil all together to a pulp, add a few drops of liquid carmine, tammy and use with fillets of beef, cutlets &c.

Brown Mushroom Sauce

Sauce aux Champignons

Take three-quarters of a pint of thick Brown sauce (vol. i.), one ounce of glaze, two wineglasses of sherry, and a handful of fresh mushrooms that have first been washed and pressed from the water; boil down to half the quantity, keeping it well skimmed while boiling, then tammy and mix in the contents of a quarter-pint tin of button mushrooms that have been finely sliced, reboil and serve with grilled steak, pheasant, roast or boiled chicken &c.

White Mushroom Sauce

Sauce Blanche aux Champignons

Put half a pound of well-washed white fresh button mushrooms, with their peels and stalks (or preserved button ones), chop them fine and put them in a saucepan with a quart of good-flavoured white stock, such as chicken, veal, or rabbit, the strained juice of one lemon, a pinch of salt; simmer gently on the stove for about half an hour, keeping skimmed; stir one pint of the liquor on to two ounces of butter and the same of fine flour that have been fried together without browning, until it reboils, then add a pinch of salt, a half wineglassful of sherry, and a gill of thick cream. Stir again till boiling, and use for entrées of meat, such as sweetbread, cutlets of chicken, boiled chicken, rabbit, pheasant &c.

Nabob Sauce

Sauce Nabob

Cut up two small onions in slices, and put them in a stewpan to fry with one ounce of butter till a good golden colour; then add one sliced onion and an apple, the juice of one lemon, a bunch of herbs, one dessertspoonful of tamarinds and half a saltspoonful of turmeric powder, a saltspoonful of ginger, four red peppers, a saltspoonful and a half of cumin powder, one tablespoonful of chutney, one dessertspoonful of Marshall's Crême de Riz, two sliced tomatoes, two tablespoonfuls of grated cocoanut, a quarter of a pint of cocoanut milk, and two figs; mix with half a pint of Tomato sauce (vol. i.) and half a pint of good stock. Boil all together for about half an hour, then add half a gill of cream and pass through the tammy, warm in the bain-marie and add one tablespoonful of cooked carrot, the same of turnip, three or four green capsicums freed from pips and all cut into little dice shapes, and the juice of two lemons. Serve with roast mutton, braised meats, poularde, pheasant, &c.

Napier Sauce

Sauce Napier

Put the bones and skin from soles into a stewpan with two sliced onions, a bunch of herbs, six peppercorns, a little salt, the juice of one lemon, half a pint of white wine and enough water to cover the bones; let this simmer gently for about half an hour, then strain off the liquor and mix three-quarters of a pint of it on to two ounces of sifted flour and the same of butter that have been fried together without discolouring, and stir over the fire till it boils; then add half a pint of cleansed cooked mussels, a teaspoonful of mixed English mustard, and strain into it a quarter of a pint of cream that is mixed with the raw yolks of two eggs; stir again over the fire till it thickens, but do not let it boil, tammy and use with fillets of soles &c.

Napoleon Sauce

Sauce Napoléon

Take the liquor from the braising of meat, free it from fat and mix with it the liquor from a tin of button mushrooms and half a pint of champagne; stir it on to two ounces of butter that have been fried with an ounce of arrowroot without browning; stir it over the fire till it boils; add to it a wineglassful of sherry, the pulp of two large raw ripe tomatoes, a few drops of liquid carmine, and a dust of Marshall's Coralline Pepper; tammy, reboil, and use for any braised meat or poultry.

Nesle Sauce

Sauce Nesle

Take one ounce of glaze, half a pint of Brown sauce (vol. i.), two tablespoonfuls of white wine and the same of sherry, a teaspoonful of French mustard, a dessertspoonful of chopped chutney, two finely chopped eschalots, two washed and finely chopped mushrooms; boil all together for about fifteen minutes, add a teaspoonful of chopped parsley and use with roast meats or poultry.

Orange Sauce

Sauce d'Oranges

Put into a stewpan a gill and a half of thick Brown sauce, one ounce of glaze, a dust of Marshall's Coralline Pepper, the strained juice of a lemon, a pinch of castor sugar, the strained juice of three oranges, boil all together, then thicken with half an ounce of arrowroot that has been mixed with a wineglassful of sherry; stir till the sauce reboils, then pass through a tammy cloth. Cut the quarters from two oranges into fine slices, free them from pith and pips and add to the sauce; make quite hot in the bain-marie; take the peel of an orange that is freed from pith and cut into Julienne strips, put into cold water with a pinch of salt and bring to the boil, then strain and rinse in hot water, and add to the sauce. Serve with wild duck, teal, turkey, braised ham &c.

Polignac Sauce

Sauce Polignac

Put into a stewpan the bones and odds and ends from eels or other fish, the beards and liquor from about eight oysters, a bunch of herbs, six or eight peppercorns, four or five cloves, two sliced onions, a gill and a half of fish stock, the juice of two lemons, a teaspoonful of French mustard, three sliced tomatoes, and eight Krüger's appetit sild; cover with water and simmer all together for about half an hour; then remove the bones, and for three-quarters of a pint of the liquor mix into it an ounce and a half of butter and an ounce and a half of Marshall's Crème de Riz; stir till it boils, add a gill of white wine and a few drops of carmine, a quarter of an ounce of live lobster spawn, and a teaspoonful of anchovy essence; tammy and make quite hot in the bain-marie and use with dressed or plain fish.

Polonaise Sauce

Sauce Polonaise

Put three-quarters of a pint of good thick Espagnol sauce (vol. i.) into a stewpan with two chopped eschalots, an ounce of glaze, four finely chopped, well-washed, fresh mushrooms, and half a pint of champagne; boil all together quickly for about a quarter of an hour, keeping well skimmed while boiling; when quite thick, tammy it, and add a quarter of a pint of cooked asparagus points (vol. i.) and six or seven cooked and sliced artichoke bottoms; just boil up again and serve in a sauce-boat with ham, ox tongue, braised beef, venison &c.

Raguse Sauce

Sauce Raguse

Take the bones from raw hare, chop them up finely and put them into a stewpan with two or three green capsicums, a bunch of herbs (basil, marjoram, bayleaf, thyme and parsley), and one ounce of butter; fry with the cover on the pan for about fifteen minutes, then add two raw fresh mushrooms or a few peels of the same, two ounces of lean raw ham, a dessertspoonful of red currant jelly, a teaspoonful of Liebig Company's Extract of Meat, half a pint of claret, a quarter of a pint of mushroom ketchup and a pint and a half of brown stock; let these simmer together on the side of the stove for about half an hour, keeping well skimmed while boiling, then strain off the liquor; mix together in another stewpan one ounce of butter and an ounce and a half of arrowroot, then add a pint of the liquor from the bones, stir till it boils again, tammy and use after adding a few drops of liquid carmine; serve with hare either roast or braised, or with entrées. The bones can be reboiled and will make good gravy stock.

Red Sauce

Sauce Rouge

Put the bones of a lobster in enough light fish stock to cover them, with two wineglasses of white wine, one sliced onion, eight or nine peppercorns, a bunch of herbs; when the stock comes to the boil skim it and boil for half an hour; put two ounces of butter and two ounces of flour to fry together till a pale golden colour; add three-quarters of a pint of stock from the bones, and a quarter of a pint of cream; stir till it boils, reduce a quarter part, then add a little pounded live lobster spawn (if you have no spawn use a little carmine), and reboil, add the juice of a lemon, tammy, add a little coralline pepper, rewarm in the bain-marie and use for lobster or salmon creams or cutlets.

Reform Sauce

Sauce Réforme

Put into a stewpan one ounce of glaze, one wineglassful of claret and one of port, three-quarters of a pint of Brown sauce (vol. i.), the juice of a lemon, a pinch of castor sugar and one large tablespoonful of red currant jelly; boil and keep skimmed till reduced a quarter part, then tammy and use for meats, venison, beef, roast or braised birds, cutlets &c.

Reynière Sauce

Sauce Reynière

Chop up the bones from any birds and put them in a stewpan with two chopped fresh mushrooms, a bunch of herbs such as thyme, parsley, bayleaf, a wineglassful of sherry, one ounce of glaze, a pint of Brown sauce (vol. i.), a quarter of a pint of liquor from the cooking of birds, boil for twenty minutes, remove the bones, then tammy and add two or three finely chopped truffles and the liquor from a bottle of the same, and six or eight drops of carmine; make hot in the bain-marie and use with farced or roast birds, timbals of larks &c.

Riche Sauce

Sauce Riche

Take the bones and skin from some salmon or other fish, the liquor and beards from twelve oysters, two peeled sliced onions, a bunch of herbs (thyme, parsley, bayleaf), six or eight peppercorns and two or three cloves; cover with water, add the strained juice of a lemon, a wineglassful of white wine, a wineglassful of claret, one or two fresh mushrooms, a pinch of salt, and six Krüger's appetit sild; boil for about half an hour, then strain and mix three-quarters of a pint of it on to two ounces of butter and an ounce of arrowroot that have been mixed together; stir over the fire till it boils, add a few drops of Marshall's Liquid Carmine, and the pulp of two large tomatoes; tammy and use for cutlets of fish, fillets &c.

Richelieu Sauce

Sauce Richelieu

Put into a stewpan an ounce and a half of butter and the same of fine flour, and fry together without browning, then mix with three-quarters of a pint of liquor from shell fish (oysters &c.); stir together till it boils, add the juice of a lemon and a teaspoonful of Liebig Company's Extract of Meat; tammy and add the purée of five or six large tomatoes which have been passed through a hair sieve, rewarm in the bain-marie and use with fillets of any fish, boiled salmon &c.

Rubanee Sauce

Sauce Rubanée

Take a wineglassful of sherry, the same of port wine, six Christiania anchovies rubbed through a sieve, one teaspoonful of Liebig Company's Extract of Meat, two fresh mushrooms, two chopped capsicums, two raw tomatoes, the juice of a lemon, a dust of Marshall's Coralline Pepper and one pint of thick Brown sauce (vol. i.); reduce a quarter part, keep skimmed while boiling, tammy, add six drops of carmine and use for entrées of birds, meats &c.

Sardou Sauce

Sauce Sardou

Put a pint of oyster liquor and beards into a stewpan with two sliced onions, a quarter of a pint of white wine, half a pint of good-flavoured brown gravy, a bunch of herbs, four peppercorns, and half a blade of mace; boil these steadily for a quarter of an hour, then take out the spice and herbs and mix the liquor on to one ounce of butter and the same of flour, that have been fried till a nice brown colour, stir over the fire till it boils, mix with it half a pint of good Brown sauce (vol. i.), one ounce of glaze, one or two sliced tomatoes and one or two fresh sliced mushrooms; let it continue boiling for about fifteen minutes, keeping it well skimmed, then rub through the tammy, mix with it two or three sliced truffles, make hot in the bain-marie and use for fillets of bird, cutlets &c

Thick Soubise Sauce

Sauce Soubise Liée

Put six large peeled and sliced onions into a stewpan with a little salt and sufficient cold water to cover them, bring this to the boil, then strain and rinse, put them into another pan and boil again with a pint of milk till the mixture is quite a pulp, then tammy and add the purée to one pint of thick Bechamel sauce (vol. i.); season with a little salt and Marshall's Coralline Pepper, mix in four raw yolks of eggs and the strained juice of a lemon; stir over the fire till it thickens, but do not let it boil, then use for masking meats &c.

Vienna Sauce

Sauce Viennoise

Fry together in a stewpan for about twenty minutes two eschalots cut up fine, a tablespoonful of salad oil, a little thyme, one or two bay-leaves, two red French chillies, a pinch of mignonette pepper, two tomatoes sliced and two fresh mushrooms sliced; then add a dessertspoonful of red currant jelly, the juice of one lemon, three-quarters of a pint of Brown sauce (vol. i.) and a wineglass of port wine; reduce this a quarter part, keep it skimmed, then tammy and boil up, and use hot for marinaded cutlets, meats, such as roast venison, mutton, hare &c.

Wellington Sauce

Sauce Wellington

Slice one or two peeled onions and put them in a stewpan with an ounce of butter, fry them till a nice golden colour, then add a tablespoonful of French vinegar, two sliced tomatoes, three boned and pounded Christiania anchovies, a teaspoonful of French mustard, a gill and a half of Brown sauce (vol. i.), and a quarter of a pint of good gravy; boil together for about twenty minutes, then rub through a tammy, rewarm in the bain-marie, add a few drops of liquid carmine and use with fish or steak &c.

White Wine Sauce

Sauce Vin Blanc

Put the chopped-up bones and skin from the fish into a stewpan with two peeled and sliced onions, six peppercorns, a bunch of herbs (bayleaf, thyme, parsley), a pinch of salt, half a pint of any light fish stock, and half a pint of white wine; bring to the boil, then simmer gently for half an hour; strain, and mix on to an ounce and a half of flour and two ounces of butter that have been fried together without discolouring; stir till it boils, then add a gill of cream and a tablespoonful of lemon juice, and pass through the tammy and use for fish creams, boiled sole &c.

Xerxes Sauce

Sauce Xerxes

Take half a pint of boiling Espagnol sauce (vol. i.), skim it well, add to it some nice slices (allowing one to each person) of beef marrow that is blanched and cut about a quarter of an inch thick, half a tin of finely sliced button mushrooms, a quarter of a pint of gravy from the meat with which it is to be served and the strained juice of a lemon, and serve with braised ham, tongue, beef or poultry.

COLD SAUCES

Albany Sauce

Sauce Albany

Take six Christiania anchovies, free them from bone, and rub them through a hair sieve; mix with a quarter of a pint of thick Mayonnaise sauce (see vol. i.), a tablespoonful of tarragon vinegar, a good pinch of Marshall's Coralline Pepper, the strained juice of a lemon, a pinch of castor sugar, a quarter of a pint of whipped cream and a few drops of carmine, two chopped gherkins, a quarter of a pint of chopped picked shrimps; mix together and use with fish, dressed lobster, crab &c.

Crab Sauce

Sauce Crabe

Cook a nice small fresh crab for half an hour in slightly salted boiling water, then take it up and set it aside till cold; remove the meat from the claw-bones and pull it into little shreds; take the creamy part from the body, and pound it with six boned Christiania anchovies, and rub through a wire sieve; put into a basin a quarter of a pint of thick Mayonnaise sauce, the pulp from two raw ripe tomatoes (that have been rubbed through a hair sieve), a tablespoonful of tarragon vinegar, a dust of coralline pepper, a good pinch of finely chopped tarragon and chervil, a saltspoonful of mixed English mustard, and the same of French mustard; add the purée from the crab, and three tablespoonfuls of the shreds from the claw; colour with a few drops of Marshall's Liquid Carmine, add half a gill of liquid aspic, and one gill of stiffly whipped cream; mix well together with a whisk, then add a quarter of a pint of double cream, set on ice till wanted. Serve with hot or cold fish —salmon, cod, turbot &c.—or with cold roast or boiled fowl or turkey.

Gorgona Sauce

Sauce Gorgona

Have six Gorgona anchovies well washed in cold water, and then bone them and chop them up finely with one eschalot, two French gherkins, and a pinch of coralline pepper; mix these in a basin with the raw yolk of an egg, a tablespoonful of salad oil, a teaspoonful of parsley or fennel chopped fine, a dessertspoonful of tarragon vinegar and the pulp of two tomatoes which have been rubbed through a sieve; keep in a cool place till wanted. This is an excellent sauce to serve with boiled or grilled salmon, trout, mullet &c.

Cold Lobster Sauce

Sauce de Homard Froide

Take a quarter of a pint of Lobster sauce (vol. i.), and flavour with a good dust of coralline pepper; set aside till cool, then add a quarter of a pint of stiffly whipped cream, two tablespoonfuls of thick Mayonnaise sauce (vol. i.), the purée from six Christiania anchovies, the cream from the head of a cooked lobster rubbed through a hair sieve, the meat from the lobster cut up into little dice, and a tablespoonful of tarragon vinegar. If needed add a few drops of liquid carmine to colour, and then serve with any cold fish such as salmon, trout, soles &c.

Cold Mousseline Sauce (Savoury)

Sauce Mousseline Froide

Whip a quarter of a pint of aspic jelly till quite stiff and spongy; mix it with a quarter of a pint of thick Mayonnaise sauce, a quarter of a pint of whipped cream, a dust of cayenne pepper, a dessertspoonful of tarragon vinegar, a pinch of castor sugar; stir all together, and when ice-cold serve with asparagus or globe artichokes, salmon or any kind of cold fish.

Green Mousseline Sauce

Sauce Mouseline Verte

Take half a pint of Mayonnaise sauce (vol. i.) and add the purée prepared as follows: put a handful of mixed tarragon, chervil and parsley with one eschalot, a little fennel, and a pinch of salt and soda in cold water in a saucepan and bring to the boil, then strain off and pound with a teaspoonful of capers, three gherkins, four filleted Christiania anchovies, one hard-boiled yolk of egg, a little apple green, a tiny dust of coralline pepper, and a tablespoonful of salad oil; then pass through a tammy cloth, add a tablespoonful of tarragon vinegar and half a gill of stiffly whipped cream that has been mixed with half a gill of stiffly whipped aspic jelly; stir all together and serve with hot or cold fish.

Suédoise Sauce

Sauce Suédoise

Take half a pint of very stiff Mayonnaise sauce (vol. i.) and mix into it two tablespoonfuls of finely grated horseradish, two tablespoonfuls of fresh-peeled cucumber chopped fine, one finely chopped eschalot, a teaspoonful of chopped capers, and one ounce of chopped lax; then add a quarter of a pint of stiffly whipped cream, and put aside on ice till wanted. Serve with hot or cold fish, either grilled or boiled, artichokes, asparagus &c.

Tomato Cream Sauce

Sauce Crème de Tomates

Take four ripe tomatoes, pound them till smooth, then mix with half a gill of aspic jelly, a few drops of carmine, a dust of coralline pepper, and a little salt; rub through a tammy, then mix with a gill of stiffly whipped cream, a dessertspoonful of tarragon vinegar, a teaspoonful of chopped capers, one finely chopped eschalot, a little green tarragon and chervil, two French red chillies, and a tablespoonful of grated horse-radish, six Christiania anchovies boned and rubbed through a sieve; mix up and set on ice till wanted. This sauce may be served with cold salmon or other fish, or with cold chicken, pheasant, or turkey, asparagus, artichokes &c.

Cold Tomato Purée

Purée de Tomates Froide

Pound three large ripe tomatoes, and season with a little salt, a dust of coralline pepper, a few drops of carmine, one tablespoonful of salad oil, a dessertspoonful of tarragon vinegar, and a few drops of chilli vinegar; rub this through the tammy, and mix with it two tablespoonfuls of liquid aspic jelly, and a little chopped tarragon and chervil; keep on ice until wanted, then use for pouring round, or serving in sauce-boats with meats, fish, fowl, vegetables &c.

HOT SWEET SAUCES

Albert Sauce

Sauce Albert

Put in a stewpan one wineglassful of brandy or Silver Rays (white) Rum, the strained juice of two lemons, half a pint of water, as much ground ginger as will cover a threepenny piece, a wineglassful of Maraschino syrup or liqueur, the peel of one lemon, an ounce and a half of castor sugar, and a wineglassful of rose water, in which is mixed a quarter of an ounce of Marshall's Crème de Riz; boil these ingredients for ten minutes, keeping occasionally stirred; then mix it on to four raw yolks of eggs that have been stirred till smooth in a basin, return it to a stewpan in the bain-marie, and continue stirring till it thickens; it is then ready for use with puddings, hot cakes &c. that are used as dinner or luncheon sweets.

Yellow Apricot Sauce

Sauce d'Abricots Jaune

Take a pot of apricot jam and put it into a stewpan with the finely chopped peel of one lemon, two ounces of castor sugar, one gill and a half of water, a saltspoonful of Marshall's Apricot Yellow, and boil up together. Put into a basin one ounce of Marshall's Crème de Riz with half a gill of cold water, mix it into a smooth paste, and add to the apricot; reboil and simmer for about ten minutes, then rub all through a hair sieve, return it to the stewpan and make it hot; mix in a wineglass of Maraschino syrup or liqueur and use for puddings.

Arrowroot Sauce

Sauce Arrowroot

Put into a stewpan the peel of one lemon and one orange finely chopped and the strained juices, half a pint of water, two ounces of castor sugar, a piece of cinnamon about one inch long crushed up small; bring to the boil, then simmer for about five minutes, then add to it half an ounce of the best arrowroot that has been mixed up till quite smooth with a gill of water; stir together till boiling, then simmer for three to five minutes till the arrowroot is cooked, and wring through a clean tammy. Rewarm in the bain-marie, flavour with a wineglass of

Maraschino or Noyeau liqueur, or, if liked, a wineglass of orange-flower water can be used instead, and the sauce may be coloured, if liked, with carmine. Use with hot puddings &c.

Banana Sauce

Sauce Bananes

Take four ripe bananas, remove the skins and pound the fruit, then mix it with the pulp of three oranges, one large or two small good cooking apples sliced, two ounces castor sugar, the peel of one lemon, and two bayleaves, add two gills of water, and boil together for about fifteen minutes; mix with a dessertspoonful of Marshall's Crème de Riz that has been mixed with half a gill of water, colour with a saltspoonful of apricot yellow, and a few drops of carmine, add a wineglass of Marshall's Noyeau Syrup and half a wineglass of Silver Rays (white) Rum, rub through a tammy, rewarm, and mix with it a few blanched and shredded pistachio nuts, and use with hot puddings, cakes &c.

Vanilla Chocolate Sauce

Sauce Chocolat Vanille

Put into a stewpan three-quarters of a pint of water, two ounces of icing sugar, and five ounces of Fry's Ceylon Chocolate finely cut; bring to the boil, and simmer for about five minutes; then add to it one ounce of Marshall's Crème de Riz that has been mixed with a quarter of a pint of cold water, stir all together till the mixture reboils, simmer for three or four minutes, then if not quite smooth wring through the tammy, rewarm, and add a teaspoonful of vanilla essence and half a wineglass of Silver Rays (white) Rum. Use for hot or cold puddings.

Greengage Sauce

Sauce Reine-Claude

Put four large teaspoonfuls of greengage jam in a stewpan with a gill of water and two ounces of loaf sugar, and boil up together with the juice of one lemon, then add to it one ounce of Marshall's Crème de Riz that has been mixed with a gill and a half of cold water, and let it simmer for about ten minutes; then rub through a fine sieve or tammy, add a wineglass of Kirsch liqueur or syrup, and a few drops of sap green or carmine, rewarm and use.

Marmalade Sauce

Sauce Marmelade

Mix the contents of a pot of orange marmalade with the pulp and peel of three fresh oranges and of one lemon, add half an ounce of arrowroot that is mixed with the orange juice till smooth, mix into it two wineglasses of Marshall's Maraschino Syrup, and stir till it boils, then simmer for five minutes and rub through a tammy, and just before using add a wineglass of Silver Rays (white) Rum. Use with hot puddings &c.

Mousse Sauce

Sauce Mousse

Put into a bain-marie pan three ounces of castor sugar, a few drops of carmine, a teaspoonful of vanilla essence, six raw yolks and two whites of eggs, a wineglass of Silver Rays (white) Rum, and half a wineglass of strained lemon juice; whip these ingredients over boiling water till thick as cream and perfectly spongy, then use at once for hot puddings, soufflés &c.

Hot Mousseline Sauce (Sweet)

Sauce Mousseline Chaude

Put into a whipping tin five raw yolks of egg, a wineglass of Maraschino liqueur, two whites of egg, and an ounce and a half of castor sugar; mix up together with a whisk, and stand the tin in a stewpan with boiling water until the contents are perfectly thick and like a soufflé, then use for hot puddings, soufflés &c.

COLD SWEET SAUCES

Brandy Cream

Crème Cognac

Take one pint of double cream, sweeten it with an ounce of castor sugar, add the finely chopped peel of a lemon, a teaspoonful of vanilla essence and the strained juice of a lemon; mix in a wineglass and a half of brandy and a wineglass of Marshall's Maraschino Syrup, and freeze in the freezer (like an ice) till quite thick. Use with plum pudding or any other rich boiled or steamed pudding. It can be frozen in a Neapolitan ice mould, then cut and served in small squares in a sauceboat.

Cherry Sauce

Sauce aux Cerises

Put in a stewpan one pound of raw ripe cherries, half a pint of claret, two tablespoonfuls of red currant jelly, the peel of one lemon (tied up with one inch of cinnamon), and two ounces of castor sugar; boil till the liquor is reduced to half the quantity, then remove the peel and cinnamon; colour with a little liquid carmine and set aside on ice till wanted, then add a wineglass of Kirsch and half a wineglass of Silver Rays (white) Rum and use.

If fresh cherries are used, crack the stones and remove the kernels and boil the latter with the fruit; should preserved cherries be utilised, add six or eight drops of almond essence to bring up the flavour, and half a pound of the preserved fruit will be sufficient in the place of one pound of the fresh. This sauce is excellent either with hot or cold sweet puddings, soufflés &c.

Cold Chocolate Sauce

Sauce Chocolat Froide

Put into a stewpan half a pint of water, three ounces of Marshall's Icing Sugar, and three ounces of Fry's Caracas Chocolate cut up; bring to the boil, and when it has dissolved mix into it four sheets of Marshall's Finest Leaf Gelatine and colour with a little coffee brown; boil together for about five minutes, then tammy, and when cool mix with a quarter of a pint of stiffly whipped cream; then set on ice till wanted, and use.

Fruit Sauce

Sauce de Fruits

Take a pot of apricot jam, the chopped peel of one lemon, four tablespoonfuls of cold water, the juice of two lemons, a little carmine, a wineglass and a half of Noyeau syrup or Silver Rays (white) Rum, one ounce of castor sugar, tammy, and put on ice till thoroughly cold, then use with hot or cold puddings, soufflés &c.

Cold Mousseline Sauce with Strawberries

Sauce Mousseline Froide aux Fraises

Put a quarter of a pint of water and six ounces of loaf sugar into a stewpan, and boil to pearl; then stir it on to six raw yolks of egg, half a wineglass of Kirsch syrup, a quarter of a pint of strawberry purée, and a few drops of Marshall's Liquid Carmine; place the pan on ice and stir with a whisk till perfectly thick and cold; then mix in a gill and a half of stiffly whipped cream flavoured with vanilla, and three raw stiffly whipped whites of eggs; leave on ice till perfectly cold and wanted for use. This sauce may be used with ices &c.

Cold Mousseline Sauce (Sweet)

Sauce Mousseline Froide

Put into a stewpan six ounces of loaf sugar and a quarter of a pint of water, and boil to pearl (vol. i. page 28) with half a split pod of vanilla; then stir it with a whisk on to six raw yolks of eggs on ice till the mixture is of the consistency of cream. Mix in a wineglassful of Maraschino, a wineglassful of Silver Rays (white) Rum, the whipped whites of two eggs, and a quarter of a pint of stiffly whipped double cream, and leave on ice till wanted to serve. Use with puddings, ices &c.

Cold Orange Sauce

Sauce d'Oranges Froide

Put four ounces of castor sugar into a stewpan with half a pint of water and boil together for a few minutes, then add an eighth of an ounce of Marshall's Gelatine; when this is dissolved mix it with the pulp of four oranges (which have been freed from pith and pips), a tablespoonful of orange-flower water and a saltspoonful of apricot yellow, a wineglass of Silver Rays (white) Rum, and the same of Maraschino syrup; rub through a clean tammy cloth and add to it the fine shredded peel of two oranges that has been blanched, eight or ten drops of vanilla essence; serve in a sauceboat, ice-cold. This is an excellent sauce to serve with hot or cold soufflés, puddings &c.

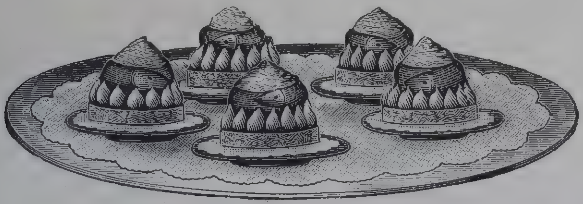
CHAPTER II

HORS D'ŒUVRES AND SAVOURIES

Anchovies à la Colmar

Anchois à la Colmar

Take some of the prepared Christiania anchovies, curl each one up, and place it on a little round croûton of fried bread, garnished with hard-boiled white and yolk of egg that have been rubbed through a wire sieve; garnish round each croûton with Anchovy cream (vol. i.), using a forcing bag and small rose pipe for the purpose; dish up on a paper and serve one to each person. These can also be served as a savoury or for any cold collation.



Anchovy Croûtes à la Française

Croûtes d'Anchois à la Française

Cut out some slices of bread with a kite-shape cutter, fry them till a pale golden colour, then by means of a forcing bag with a rose pipe, mask them with anchovy purée prepared as below; sprinkle here and there a little hard-boiled yolk and white of egg that have been rubbed through a hair sieve, and a little finely-chopped raw green parsley and coralline pepper, place a turned olive on each, and dish on a paper and serve as a savoury or for any cold collation.

Anchovy Purée for Anchovy Croûtes à la Française.—Take eight washed and boned anchovies, three hard-boiled yolks of eggs, a few drops of carmine, a quarter-pound of fresh butter, and a dust of coralline pepper; pound together, rub through a fine hair sieve and use.

Anchovies à la Rosamond

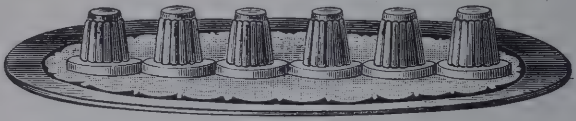
Anchois à la Rosamond

Put some of the Christiania anchovies on a plate, season with a little finely chopped eschalot, parsley and French gherkin, and sprinkle well with salad oil and coralline pepper. Cut some raw ripe tomatoes into slices about a quarter of an inch thick, season these in the same manner as the fish, and mask them all over with hard-boiled yolk of egg that has been rubbed through a wire sieve. Twist the anchovies into a round form and place two of them on each piece of tomato, arrange some hard-boiled yolk of egg that has been rubbed through a sieve on a dish to form a border, place the tomatoes on this, sprinkle over a little salad oil, some French capers, and a little coralline pepper, serve for a luncheon, second course or savoury dish.

Anchovies à la Saint Augustine

Anchois à la Saint Augustin

Take twelve washed and boned anchovies, pound them with three hard-boiled yolks of egg, one ounce of lax, colour with a few drops of liquid carmine, add a tablespoonful of Tomato sauce (vol. i.) and half a pint of liquid aspic jelly, and rub through a fine hair sieve, then add to it half a gill of stiffly whipped cream. Line some little fluted dariol moulds with aspic jelly, garnish the top of each with little sprigs of green chervil and shreds of hard-boiled white of egg, setting with a little jelly. Then fill up each with the creamy mixture, and leave on ice till wanted; then dip into hot water to turn out, and place each little shape on a slice of hard-boiled egg that has been seasoned with salad oil, a little mignonette pepper and salt, and chopped raw parsley. Serve one to each person for hors d'œuvre or savoury.



Appetit Sild à la Burlington

Appetit Sild à la Burlington

Take some Krüger's appetit sild, lay them on a plate, season them with salad oil, some finely chopped red pickled cabbage and French gherkin, and roll each up into a little ball shape; cut some hard-boiled egg into slices about a quarter of an inch thick, season them with salad oil, sprinkle over them a little finely shredded crisp lettuce, place two or three of the prepared fish on the top, and serve for a savoury or luncheon dish.

Appetit Sild on Croûtes

Croûtes au Appetit Sild

Cut some rounds of stale tin bread about a quarter of an inch thick by two inches in diameter, fry them in clean boiling fat till a pretty golden colour, then take up, brush them over with a little warm glaze, season with a dust of coralline pepper. Put the purée prepared as below into a forcing bag with a large rose pipe, and with it form a border on the croûtons; place in the centre one of Krüger's appetit sild rolled up, fill up the inside with a little hard-boiled yolk of egg (that has been rubbed through a wire sieve), put on this two or three large French capers; sprinkle over with a little lobster coral or coralline pepper and a little chopped fresh green parsley; arrange the croûtes on a dish paper and serve for a savoury, or make the croûtons smaller and serve for hors d'œuvre or for ball suppers or luncheon.

PURÉE FOR APPETIT SILD ON CROÛTES.—Pound together till smooth a quarter of a pound of chicken with two ounces of fresh butter, a good dust of Marshall's Coralline Pepper, a little salt, one ounce of grated Parmesan cheese, one tablespoonful of thick cream, two hard-boiled yolks of eggs, and two ounces of lean cooked ham or tongue; rub through a fine hair sieve and use as directed above.

Devilled Biscuits

Biscuits à la Diable

Take a pinch of Marshall's Coralline Pepper, half a saltspoonful of salt, a dessertspoonful of anchovy paste, a tablespoonful of Bengal chutney, a saltspoonful of strained lemon juice, a teaspoonful of English mustard, and a dessertspoonful of French mustard, and mix these ingredients together; steep some captain biscuits in warm fresh butter, then cut them up in three or four pieces; place these on a grill-iron over the fire for about ten minutes, turning them occasionally, when they should be a nice brown colour; when cooked take them up and mask them over with the mixture prepared as above, then return to the grill and cook again for about five minutes. Dish up on a hot dish, garnish with a few sprigs of green parsley, and serve for a savoury. Oatmeal biscuits, also toasted bread, are very good when treated in this way.

Cashews à la Diable

Acajoux à la Diable

Take some cashew-nuts, allowing about a dozen to each person, and throw them into some clarified oil or butter in a stewpan, and fry them till a nice golden colour; put them into a strainer to drain from the oil, season with a little coralline pepper and salt, dish them up on a dish-paper, and serve for hors d'œuvre, savoury, or dessert.

Little Cases à la Strasbourg

Petites Cassolettes à la Strasbourg

Prepare about two ounces of savoury short paste (vol. i. page 39), and with it very thinly line some little boat-shaped moulds; in each case put a little buttered paper to fit the mould, and fill it up with rice or dried grain, then put to bake in a moderate oven for about twenty minutes; remove the rice and papers, and put the cases back again in their tins in the oven to dry, if needed, till like biscuits. Take them out and let them get cool, trim them, take them out of the tins, and ornament the edges with fresh butter, using a bag with a small fancy pipe; lightly sprinkle over the butter a little finely chopped parsley, and fill the cases with a mixture of chopped olives, tongue, French gherkin, and apple, the latter seasoned with a little salad oil, chopped tarragon and chervil, and tarragon vinegar; on the centre of each cassolette place a little round of pâté de foie gras stamped out with a plain round cutter. When required, serve each of them on a little plate or a little fancy saucer, and garnish with two little bunches of prettily shredded celery, which should be kept in cold water till wanted, then dried and mixed with a little chopped eschalot, tarragon vinegar, a little salad oil, and a tiny pinch of salt and use for a hors d'œuvre. These can also be used as a savoury, in which case serve them on a dish in a pile.

Little Cassolettes à l'Ambassade

Petites Cassolettes à l'Ambassade

Take some little boat-shaped moulds and line them thinly with Anchovy biscuit paste (vol. i.), trim the edges of the paste evenly and prick the bottom well to prevent it blistering; then put into each a piece of buttered paper and fill up with rice or any dry grain, bake in a moderate oven for fifteen to twenty minutes, then take out the paper and grain and return the cases to the oven to dry the insides well; when cooked set aside till cold, then partly fill up each with rows of hard-boiled yolk and white of egg, which have been rubbed separately through a wire sieve, and here and there put a few French capers, and two or three little rolled-up slices of Krüger's marinaded fillets of herrings, and place in the centre a rolled-up piece of lax and two farced olives. Dish up on little plates or silver-plated sauté pans and serve one to each guest, or if arranged together on a flat dish will make a nice savoury or side dish.

Devilled Caviar

Caviar à la Diable

Cut some slices of stale bread an inch thick, and stamp them out with a round cutter about two inches in diameter, then with a smaller cutter stamp the centre to about a quarter of an inch in depth, and fry the croûtons in clean boiling fat till a nice golden colour, then remove the inner circles and fill up the centres with the mixture prepared as follows: put two tablespoonfuls of caviar into a stewpan with a teaspoonful of Liebig Company's Extract of Meat, a dust of Marshall's Coralline Pepper, a teaspoonful of lemon juice, and a saltspoonful of Marshall's Curry Powder, place the pan in the bain-marie, and stir all together till quite hot, and use as directed above. Serve one to each person on a dish paper, hot or cold. These can be served for a hors d'œuvre or savoury.

Caviar with Herbs

Caviar aux Herbes

Take some Astrakan caviar, put it on little croûtons of fried bread that are thickly buttered, put a few drops of strained lemon juice on it, a tiny dust of coralline pepper, a slight sprinkling of finely chopped eschalot, and here and there place a few little leaves of plainly washed chervil; dish up one croûton to each guest and serve for a hors d'œuvre. or, if liked, as a savoury.

Caviar à la Véfour

Caviar à la Véfour

Take some hard-boiled eggs, and cut them in halves lengthwise; remove the yolks and rub them through a wire sieve. Prepare a purée as below, and with a rose pipe and bag fill up with it the spaces from which the yolks were taken, and garnish round the edges with the yolk. Garnish some little cold croûtons of fried bread with caviar, place the prepared egg in the centre, then garnish with a little nice salad of any description, and serve one to each person on a little silver or glass plate for hors d'œuvre or savoury.

Purée for Caviar à la Véfour.—Take six or eight fillets of Christiania boned anchovies, two hard-boiled yolks of eggs, a dust of coralline pepper, three ounces of butter, a teaspoonful of pounded French capers, about six drops of carmine, and a saltspoonful of French mustard; pound together till smooth, then rub through a fine hair sieve, and use as directed above.

Cheese Crab

Fromage à la Crabe

Take half a pound of Gloucester or Cheshire cheese and cut it into very thin slices, then pound it till it looks quite like a paste, and mix with it a teaspoonful of mixed English and a saltspoonful of French mustard, a teaspoonful each of tarragon and chilli vinegar, a dust of Marshall's Coralline Pepper, one tablespoonful of salad oil, and two tablespoonfuls of thick cream and eight or ten Krüger's appetit sild. Pound together, and then rub the whole through a fine hair sieve. Take some little round croûtons of fried bread, about two inches in diameter and a quarter of an inch thick, and when they are cool put a little of the cheese mixture on each, sprinkle over a little raw chopped parsley and lobster coral if you have it, then dish up on a dish-paper, and serve one to each person for a savoury or second-course dish. They may also be served plainly on a glass dish for a hors d'œuvre or for a ball supper &c.

Cream of Cheese à l'Impératrice

Crème de Fromage à l'Impératrice

Grate about three-quarters of a pound of Grúyère cheese, and season it with a little Marshall's Coralline Pepper; make about two or three slices of toast, butter them lightly, keeping them hot, and spread them over about one-eighth of an inch thick with clotted cream; sprinkle the cream over with a layer of the cheese, place another slice of toast on the top, and finish this similarly. Take the dish on which the cheese is to be served, sprinkle the bottom with some of the cheese, and pour into it about three tablespoonfuls of double cream and the same quantity of old ale mixed together and quite boiling; cut the prepared toast into strips crosswise, and arrange them in the dish; then place this in a tin containing boiling water, and put it into a quick oven for about fifteen minutes; then take out, and if the contents are not a nice golden colour make them so with a hot salamander; sprinkle round the edge of the dish a little of the grated cheese and some chopped parsley, and serve at once for a savoury, second-course, or luncheon dish. This is also a nice dish to serve for gentlemen on returning from shooting or hunting.

Cheese Fleur in Surprise

Fleur au Fromage en Surprise

Lightly butter a fleur ring and place it on a buttered paper on a buttered baking-tin, line it entirely with Cheese paste (see recipe), about a quarter of an inch thick, trim off the edges neatly and prick it well at the bottom; fit a buttered paper to the inside of the fleur and fill up the centre with raw rice; bake in a moderate oven for about twenty minutes and when cooked take up, remove the paper and rice, and fill up the case with the Cheese purée (see recipe), then by means of a forcing bag with a large rose pipe cover over quickly with the whites of four eggs that have been whipped stiff with a pinch of salt and a dust of Marshall's Coralline Pepper; sprinkle with grated Parmesan cheese and a few browned bread crumbs, put into a quick oven for about ten minutes; then place on a hot dish and serve hot for a second course or savoury dish.

Croustades with Cheese

Croustades au Fromage

Take a stale square loaf, and cut it into little blocks about two inches and a half square by an inch and a half thick; on the top cut an inner square about an inch and a half, not quite through the bread; cut the edges of these blocks into any pretty design, and fry them in boiling salad oil or clarified butter till a nice golden colour, then scoop out the inner square; place in each of these hollows a piece of Gruyère cheese cut an inch and a quarter square, pour over each a teaspoonful of cream, sprinkle very slightly with a little coralline pepper, and place the croustades on a baking tin, cover them with a buttered paper, and put them in a moderate oven for ten to twelve minutes till the cheese is melted; dish them up in cutlet form on a cheese dish if you have one;

pour all over them some Cheese cream sauce (see recipe), and at once brown the top with a red-hot salamander, and serve immediately while the dissolved cheese is still boiling. This dish can be served as a savoury after the sweets, or for a second-course dish, and is very suitable for gentlemen when they return from hunting.

Potted Cheese à la Vienne

Terrine de Fromage à la Vienne

Take one pound of cheese (Cheddar being preferred) and add to it in a mortar a quarter of a pound of perfectly fresh butter, a pinch of Marshall's Coralline Pepper, a teaspoonful of raw mustard, a pinch of white pepper, and a little ground mace; pound these all together till quite into a paste, and mix with this a wineglass of sherry; put it into a clean dry jar, press the mixture down closely together, and well smooth the top with a knife, then pour over it a little clarified butter (vol. i.), and when this is set serve the cheese in the jar for a savoury; it may also be served on croûtons or on toast, and in this manner makes a nice supper or luncheon dish.

Crayfish (Prawns) à la Gelée

Ecrevisses (Crevettes) à la Gelée

Fill some little bombe moulds with aspic jelly; let this set, then dip the moulds into warm water, turn out and arrange some large prawns or the prepared crayfish bodies all over the bombes and serve in little square paper cases that are filled with a salad of lettuce; they can be garnished with picked chervil, parsley, or tarragon; serve for hors d'œuvre or savoury or for any cold service.

Creams à la Marmotte

Crèmes à la Marmotte

Take half a pint of fresh-picked shrimps, eight appetit sild, a teaspoonful of anchovy essence, a dust of Marshall's Coralline Pepper, a teaspoonful of French mustard, the same quantity of tarragon vinegar, two hard-boiled yolks of eggs, and a few drops of carmine; pound all together till smooth, then mix with four tablespoonfuls of thick cream and a tablespoonful of salad oil, and rub all together through a fine wire sieve. Put this purée into a forcing bag with a large rose pipe, and force it out into small portions on to the little shells made of puff paste; garnish the centres with a raw oyster that is seasoned with a little lemon juice and coralline pepper, and place round the edge four or five little rolls of thinly cut bread-and-butter, the ends of which have been dipped into a little finely chopped parsley. Dish up on a napkin or paper, and serve for a second-course dish, savoury, or ball supper.

Shells for Creams à la Marmotte.—Take a quarter of a pound of Puff paste (vol. i.), roll it out thinly, and line some shell moulds with it; prick the paste well at the bottoms, trim the edges evenly, place a piece of buttered paper inside each, and fill them up with raw rice; place on a baking tin in a moderate oven, and cook till a nice golden colour; then remove the papers and rice, and set the cases aside till cold; slightly brush the edges with a little raw white of egg, dip them into finely chopped raw green parsley, and use as directed.

Little Creams à la Beatrice

Petites Crèmes à la Béatrice

Put two whole eggs into a basin with three tablespoonfuls of cream, one ounce of grated Parmesan cheese, a dust of Marshall's Coralline Pepper and a pinch of salt; mix up all together with a fork or whisk, and then pour the mixture into some well-buttered bouche cups, and stand them on a piece of paper in a tin; pour in a little water and stand them in the oven, which should be of a moderate heat, and let them remain for twelve to fifteen minutes; then take out, and when a little cool dip them in flour, and then into whole beaten-up egg, and then again into freshly made white bread crumbs; fry them in clean boiling fat till a pretty golden colour If these are served as a savoury after the sweet they should be dished up on a napkin or dish paper; but if serving them for a second course in place of game or poultry they may be served with Cream sauce (see recipe), and sprinkled with a little coral or chopped parsley.

Little Creams à la Richelieu

Petites Crèmes à la Richelieu

Take six Christiania anchovies, and pass them through a hair sieve; mix with this purée a dessertspoonful of essence of anchovy, and then add by degrees four raw yolks of eggs, four tablespoonfuls of thick cream, two whites of eggs, a dust of Marshall's Coralline Pepper and a little carmine; mix these ingredients well together, and tammy them. Butter some little bouche moulds, and pour in them the mixture prepared as above; place the moulds on a baking tin on a piece of paper, surround them with boiling water to about half their depth, put the tin in a moderate oven, and cook till the creams are firm; then turn them out, flour, egg, and bread-crumb them, place them in a frying basket, and fry in clean boiling fat till a nice golden colour; when cooked, pour Cheese mixture (vol. i. page 80) over them, brown with a red-hot salamander, and serve for a savoury or second-course dish while in a boiling state.

Little Creams à la Torento

Petites Crèmes à la Torento

Mix half a pint of cool liquid aspic jelly with six ounces of grated Parmesan cheese, a good pinch of Marshall's Coralline Pepper, a pinch of salt, a teaspoonful of French mustard, a teaspoonful of mixed English mustard, three large capsicums, two French red chillies that have been freed from pips and chopped fine, and a quarter of a pint of stiffly whipped cream; stir these all together till they begin to set, then pour the mixture into a Neapolitan ice box and put it into the charged ice cave for one and a half to two hours, but half an hour before it is to be served mask the top over with a little Tomato aspic (vol. i. page 38). When frozen, dip the mould into cold water and turn out the cream, keeping the masked side uppermost, then with a plain round wet cutter about an inch in diameter stamp it out into rounds. Dish these up on a dish-paper or napkin, garnish here and there with little sprigs of chervil or tarragon and serve for a second-course or savoury dish.

Little Croustades à la Macaire

Petites Croustades à la Macaire

Thinly line some little boat-shaped tins with Anchovy biscuit paste (vol. i.); arrange in each case two raw bearded oysters that are seasoned with a tiny dust of Marshall's Coralline Pepper, lemon juice, and a little anchovy purée as below, and on these place a piece of filleted marinaded herring; mask this over with Mushroom purée (vol. i.) and cook in a moderate oven for fifteen to twenty minutes. When cooked, remove them from the oven, take the cases from the moulds, then sprinkle the tops with chopped lax and hard-boiled yolk of egg that has been rubbed through a wire sieve, and place on a hot dish on a paper.

Anchovy Purée for Croustades à la Macaire.—Take six washed and boned anchovies, two hard-boiled yolks of eggs, pound together and add one ounce of fresh white bread crumbs, one ounce of warm butter, a dust of coralline pepper, and enough oyster liquor to moisten it; mix together and use.

Croûtes à la Freiburg

Croûtes à la Fribourg

Remove the meat from a dried haddock and rub it through a wire sieve; weigh half a pound and put it into a pan with two tablespoonfuls of thick cream and two boned Christiania anchovies that have been rubbed through a wire sieve; mix all together with two ounces of warm butter, a dust of Marshall's Coralline Pepper, and eight raw bearded oysters that have been chopped fine; put this mixture into a forcing bag with a plain pipe, and with it mask some croûtons that are cut about a quarter of an inch thick by two and a half inches long, place these on a baking tin on a sheet of foolscap paper and cook them in a moderate oven for about six or eight minutes, then dish up and pour over the croûtes a little Cheese mixture (vol. i. page 80), quickly brown them with a red-hot salamander, sprinkle each with a little finely chopped parsley, and serve on a hot dish on a paper or napkin.

Croûtes à la Nannette

Croûtes à la Nannette

Take some stale bread, and cut from it some fancy croûtons, and fry these in boiling oil till a pretty golden colour, then take them from the oil, and when cold arrange on each croûton two little stamped-out pieces of Krüger's fillets of herrings, some tiny bunches of washed and picked mustard and cress, and prawns (fresh or the bottled can be used) that have been steeped in a little salad oil and tarragon vinegar; place each croûton on a small plate, garnish with finely shredded crisp celery that is seasoned with a little salad oil and tarragon vinegar, and serve for a hors d'œuvre or a savoury.

Ham Toast

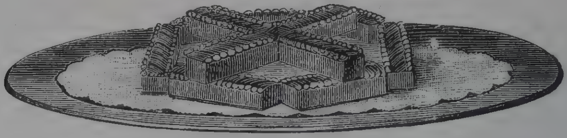
Croûtes au Jambon

Mince one pound of lean cooked ham very fine and mix it with two ounces of butter, a dust of Marshall's Coralline Pepper, the raw yolks of two or three eggs. Put the mixture into a small saucepan and stir it over the fire till thick; stir into it a teaspoonful of French and a teaspoonful of mixed English mustard; spread it on well-buttered hot toast and then cut it up in finger lengths, place on a hot dish on a paper or napkin and serve for breakfast or for a savoury while quite hot.

Fillets of Herring à la Brémont

Filets de Hareng marinés à la Brémont

Cut in two some of Krüger's marinaded fillets of herrings in white wine; prepare some croûtons as below, allowing one to each person, place the fillets of herrings on them, and garnish each straight down with shreds of French red chillies, French gherkins, and hard-boiled white of egg, arranging a line of Egg butter (see recipe) each side by means of a bag and small rose pipe. Dish *en couronne* for savoury or cold collation. For the croûton, cut strips of stale bread two inches and a half long by one wide; make little incisions in the centre of each, and fry in boiling fat till of a golden brown; drain and scoop out the centre where the incisions were made, and fill the hollow with egg butter and finish as above.



Fillets of Herring à la Clarence

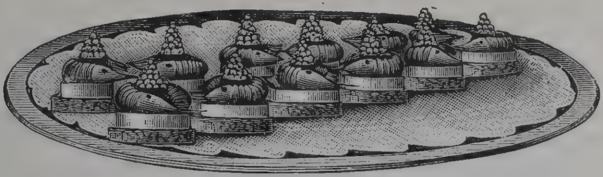
Filets de Hareng à la Clarence

Take some of Krüger's marinaded herrings in mixed pickles sauce, roll up the fillets and place each on a slice of raw ripe tomato that is seasoned with a little salt, chopped French gherkin and salad oil; sprinkle over them some little pieces of pickle from the tin, a few slices of French gherkin and red chilli that have also been seasoned with a little salad oil, dish up on separate plates and serve one to each person. These can be served as a hors d'œuvre or savoury.

Marinaded Herrings à la Connaught

Harengs marinés à la Connaught

Take some hard-boiled eggs and cut them in slices lengthwise about a quarter of an inch thick, season them with a dust of coralline pepper, a little salad oil, chopped tarragon and chervil and eschalot, then place on each slice a stamped-out round of Krüger's marinaded fillets of herrings, and on the top of the fillets place two pieces of plainly cooked prawn or prepared crayfish (in bottles); garnish each of the tops with a few French capers, and dish them up on little round slices of raw tomato that have been seasoned similarly to the eggs. If these are to be used for a savoury, arrange them on a dish as in engraving. If for a hors d'œuvre, dish them on small plates, allowing one to each person.



Fillets of Herring en Couronne

Filets de Hareng en Couronne

Prepare some Anchovy biscuit paste (vol. i.); roll it out about a quarter of an inch thick, and with it line a round fleur ring that has been buttered and placed on a baking tin on a fold of buttered paper; line the paste with a piece of buttered kitchen paper, and fill up the centre with raw rice; place the fleur in a moderate oven and bake it for about fifteen minutes, then remove the paper with the rice, and fill up the inside of the fleur with fillets of herrings; place a band of buttered paper round the outside of the ring, allowing it to stand about two inches above the fleur. Prepare the soufflé mixture as below, and with it completely cover over the fillets of herring; sprinkle the top over with a few browned bread crumbs, and return the fleur to the oven for about fifteen to twenty minutes; then take up and remove the outside band of paper, and with a slice place the fleur on a hot dish on a dish-paper; then remove the ring from it, and sprinkle all over the top with a hard-boiled yolk of egg that has been rubbed through a wire sieve, also a little finely chopped parsley and coralline pepper; serve for a second-course, luncheon, or savoury dish.

Fillets for Fillets of Herring en Couronne.—Take four nice fresh herrings (or very mild bloaters can be used when these are not in season), cleanse them, remove the fillets by means of a sharp knife and free them from all bone (and skin, should bloaters be used); bat the fillets out with a wet heavy kitchen knife or bat; season the inside of these fillets with a very little chopped parsley and eschalot, a slight dust of salt and Marshall's Coralline Pepper; then roll them up in cylinder shapes, and place each fillet separately in a little band of well-buttered foolscap paper; place these in a stewpan and squeeze over them the juice of a large lemon; cover up the stewpan and let them simmer on the side of the stove or in a very moderate oven for about fifteen minutes; then take up and remove the paper, and use as directed.

SOUFFLÉ MIXTURE FOR FILLETS OF HERRING EN COURONNE.—Put into a stewpan one ounce of butter, the same of flour, a pinch of salt, a dust of coralline pepper, one raw yolk of egg, one teaspoonful of French mustard, a dessertspoonful of chopped chutney and a small saltspoonful of mixed English mustard; mix with a gill and a half of milk and the liquor in which the fillets were cooked, and stir till it boils; then add the four raw soft roes of the herrings that have been rubbed through a sieve, a pinch of chopped parsley, and two whites of eggs that have been whipped very stiff with a pinch of salt. Mix up all together and use.

Fillets of Herring marinaded à la Darmstadt

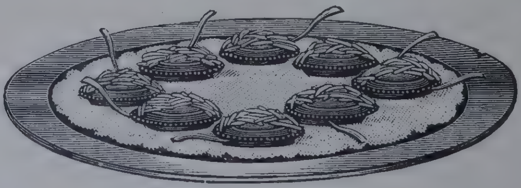
Filets de Hareng marinés à la Darmstadt

Take some of Krüger's marinaded fillets of herring, and roll them up with the skin outside, then cut each into four round slices; place these again together and put them in a little cup or on a plate; arrange on the top of each a little red pickled cabbage, and here and there some crisp cleansed radish and celery that has been mixed with a little oil, tarragon vinegar, chopped eschalot, and a little salt and mignonette pepper. Serve for a hors d'œuvre or savoury.

Marinaded Herrings à la Ravigote

Harengs marinés à la Ravigote

Take some Krüger's marinaded fillets of herrings and stamp them out with a plain round cutter about an inch and a quarter in diameter; place these on a plate, sprinkle them with a little salad oil, and mask them alternately with hard-boiled yolk and white of egg that have been rubbed through a wire sieve, and finely chopped fresh green parsley; then arrange them on slices of hard-boiled egg that are sprinkled with chopped French gherkin; place in the centre of each a little cucumber salad, cut in Julienne shreds and mixed with a little



oil and salt; place a little ball of caviar in the centre of the cucumber, and dish up on small fancy plates if for hors d'œuvre, allowing one to each person, or, if required to be served for a savoury, dish them *en couronne* on a paper.

Fillets of Herring à la Reginta

Filets de Hareng à la Reginta

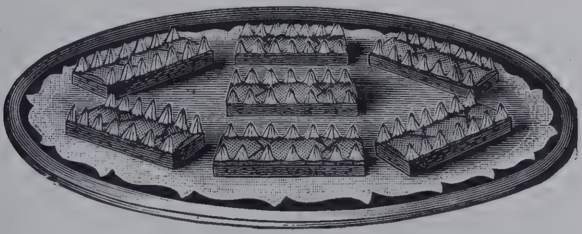
Take some Krüger's marinaded fillets of herrings, trim them and roll up inside each a little lobster ragoût, about the size of half a walnut; then dip the fillets into frying batter (vol. i.), and fry until a nice golden colour; take up, drain, and sprinkle each with lobster coral or coralline pepper, and serve on a dish-paper on a bed of hard-boiled yolk of egg that has been passed through a wire sieve and warmed between two plates and sprinkled with a little chopped fresh green parsley. Serve for a savoury or breakfast dish.

Lobster Ragoût for Fillets of Herring à la Reginta.—Take two ounces of fresh butter and work it in a basin till like cream, add to it half a cooked hen lobster cut into tiny dice shapes, and two cut-up hard-boiled yolks of eggs; season with a little coralline pepper and a saltspoonful of anchovy essence, then use.

Fillets of Herring à la Rowen

Filets de Hareng à la Rowen

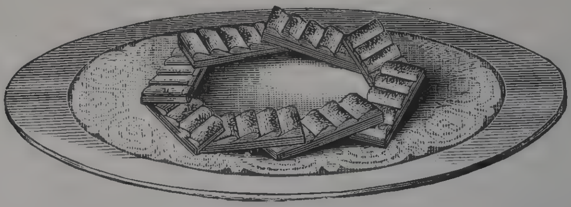
Take some croûtons of fried bread in lengths about three inches, and an inch and a quarter wide; on each place one of the prepared fillets of herring and garnish by means of a forcing bag and small rose pipe with Anchovy butter (vol. i. page 38) and little strips of French gherkin and hard-boiled white of egg. Dish up on a paper and garnish with hard-boiled yolk of egg, that has been rubbed through a wire sieve, and small red French chillies, and serve one to each person for savoury or hors d'œuvre.



Marinaded Fillets of Herring on Toast

Filets de Harengs Marinés sur Croûtes

Take a slice of stale tin bread and toast it, spread it over with butter and then place on it some of the prepared Krüger's fillets of herrings in white wine; sprinkle over with a little coralline pepper, and then place the toast on a baking-tin, and cover it over with a buttered paper; place it in a moderate oven and cook for about five minutes; then take up, sprinkle over a little raw chopped green parsley and lobster coral, and cut it into strips of about two and a half to three inches long. Dish up *en couronne* on a dish-paper on a hot dish, and serve at once for breakfast or a savoury.



Herring Roes in Little Cases

Laitance de Harengs en petites caisses

Cut some nice crisp well-washed celery into Julienne shreds, dry them and mix them with a little finely chopped eschalot, tarragon and chervil also cut into little pieces, season with a little coralline pepper, salt, and salad oil; partly fill some little paper or china cases with it, place on the top of each a fresh or tinned herring roe that has been rolled up and sprinkled with a little lemon juice; place on the top of the roe a small French red chilli, and serve one to each person on small plates for a hors d'œuvre or savoury. If fresh roes are used they should be first put on a buttered baking tin, sprinkled with lemon juice and salt, and cooked in the oven for ten minutes with a buttered paper over.

Herring Roes à l'Ind

Laitance de Hareng à l'Ind

Put some of the tinned herring roes into a buttered sauté pan, pour over them a little warm butter, sprinkle them with a little coralline pepper, cover with a buttered paper and cook them in a moderate oven for about five minutes. Cut some croûtons of bread in lengths of about two inches and a half by an inch and a half wide and half an inch thick;

fry them a nice golden colour in boiling fat, then mask each with the purée as below, place on the top of each one of the pieces of prepared roe and dish up on a hot dish on a paper; garnish here and there with little sprigs of parsley, and serve at once for breakfast or as a savoury for dinner or luncheon.

Purée for Herring Roes à l'Inde.—Fry two ounces of finely chopped onions in an ounce of butter till a pale golden colour, then mix in one ounce of freshly made white bread-crumbs, half a teaspoonful of Liebig Company's Extract of Meat, two hard-boiled yolks of eggs that have been chopped fine, a teaspoonful of chopped chutney and a pinch of curry powder; stir till boiling, then add the purée from six Christiania anchovies and use.

Hors d'Œuvre assorted à la Française

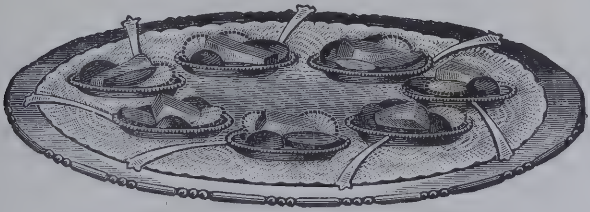
Hors d'Œuvre assortis à la Française

Fill some little dariol moulds (allowing one to each person) with different-coloured waters and place them in a charged ice cave for about three hours till quite frozen. When ready to serve dip the moulds in cold water and turn out the blocks of ice, place each on a little glass dish on a piece of wadding and garnish it with little sprigs of chervil; arrange around each three or four prawns (or the prepared crayfish bodies) that are seasoned with a little salad oil, tarragon vinegar and a little finely chopped capers, and here and there some lax and crisp shreds of radishes and little fillets of Krüger's marinaded fillets of herring rolled up with a little caviar on the top in the centre, and serve.

Varied Hors d'Œuvres

Hors d'Œuvres variés

Take some farced olives, small square pieces of prepared lax, French capers, Christiania anchovies, cleansed crisp radishes, crayfish bodies, and raw cucumber that has been finely cut and seasoned with a little coralline pepper, salt, and salad oil. Form a border with the cucumber, and arrange the other delicacies according to the size of the plate on which



they are to be served. If small plates are used the contents may be varied, the fish being sprinkled just before serving with a little salad oil. The above can be used as a savoury, in which case a flat or entrée dish would be used. If serving as hors d'œuvres a single plate can, if convenient, be placed before each guest, or several can be placed at intervals about the table, or they may be handed with spoon and fork to allow the guests to help themselves.

Various Hors d'Œuvres in little cases

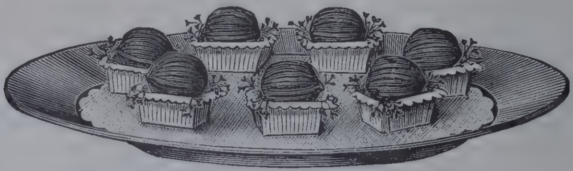
Hors d'Œuvres variés en petites caisses

Have some little square paper cases, and put in each about one tablespoonful of finely shredded crisp celery and cucumber (see Salad à l'Adeline, vol. i. page 211); arrange round this as a border little shreds of Lyons sausage, green French gherkins, and red chillies that have been cut in strips, and on the top of the celery put one or two prepared olives farced with anchovies. These are nice also to use as a savoury.

Lobster à la Boulevard

Homard à la Boulevard

Line some small walnut moulds very thinly with aspic jelly, and when this is set mask it over with a little Brown Chaudfroid sauce (as below); let this set, then fill up the moulds with a purée of lobster prepared as below; close the moulds and set them aside on ice till cold, then dip each one separately into hot water and turn out. Have some well-washed crisp celery that is very finely shredded and seasoned with a little salad oil and a little finely chopped eschalot, a little salt and tarragon vinegar; partly fill some little paper cases with this, place one of the little walnut shapes in each case, and arrange here and there in each some little bunches of small salad. Dish up on a paper on a dish if they are to be served for a savoury, or if for a hors d'œuvre arrange each case on a small plate on a paper. These are also very nice served for a ball supper or for any cold collation.



Purée for Lobster à la Boulevard.—Pound till smooth a quarter of a pound of cooked lobster, a few drops of liquid carmine, a teaspoonful of anchovy essence, a dust of coralline pepper, a teaspoonful of French and the same of English mustard, two hard-boiled yolks of eggs, a teaspoonful of tarragon vinegar and four Krüger's appetit sild; mix with one gill of aspic jelly, rub all through a fine hair sieve, and use for filling the moulds when beginning to set—enough for eight to ten moulds.

Brown Chaudfroid Sauce for Lobster à la Boulevard.—Take two tablespoonfuls of Brown sauce (vol. i.), three sheets of Marshall's Gelatine, one and a half gills of aspic jelly, half an ounce of glaze, reduce a quarter part, tammy, and use when cooling.

Luxette à la Boulevard

Luxette à la Boulevard

Prepare exactly as in the foregoing recipe, but take half a terrine of Luxette, mix it with a gill of aspic jelly, and use instead of the purée of lobster. This will save time and utensils, is far more economical (the cost of the Luxette required being sixpence), and will make an equally dainty dish.

Lobster à la Cannes

Homard à la Cannes

Take some cold heart-shaped croûtons, and with a forcing bag and rose pipe mask them over with lobster purée and ornament as shown in the engraving with little balls of caviar and thinly cut slices of scalloped cucumber. Take a quarter of a pound of fresh butter and work it in a basin with a wooden spoon till quite smooth, then make it into a border, using a large bag with a large rose pipe for the purpose, and sprinkle over it some finely shredded crisp lettuce; dish up the croûtons on the border, and serve for a savoury or second-course dish or for a cold collation.

Purée for Lobster à la Cannes.—Take the meat from a freshly cooked hen lobster, pound it till quite smooth, then mix with it a teaspoonful of French mustard, half a teaspoonful of mixed English mustard, a dust of Marshall's Coralline Pepper, a teaspoonful of essence of anchovy, and a teaspoonful of tarragon vinegar; colour with a few drops of Marshall's Carmine, add two ounces of fresh butter, mix up all together in the mortar, then rub through a fine hair sieve and use.

Luxette à la Cannes

Luxette à la Cannes

Prepare exactly as in the foregoing recipe, but take a terrine of Luxette instead of the purée of lobster. See remarks in recipe Luxette à la Boulevard.

Croûtes with Luxette à la Norvégienne

Croûtes au Luxette à la Norvégienne

Take some slices of stale tin bread about a quarter of an inch thick and stamp it out in rounds about two inches wide; fry them in clarified butter till a pale golden colour, and set aside till cold. Put some Luxette into a forcing bag with a large rose pipe and force it out in the from of a rose on to the croûtons. Dish up on a dish paper and serve for breakfast, or savoury for luncheon or dinner.

Mackerel Roes in Surprise

Laitance de Maquereau en Surprise

Prepare some croûtons of bread, and fry them in clean boiling fat till a nice golden colour; then mask them very lightly with Anchovy purée (see recipe); then place on each a piece of mackerel roe that has been masked with a little warm butter and French mustard, and sprinkled with a little mignonette pepper, salt, and lemon juice; cook in the oven for six to eight minutes; garnish each with some yolk of egg that has been passed through the sieve, and little shreds of red chilli, and serve for a breakfast dish or savoury. When fresh roes are not obtainable the roes preserved in tins are a good substitute.

Devilled Muscatels

Raisins à la Diable

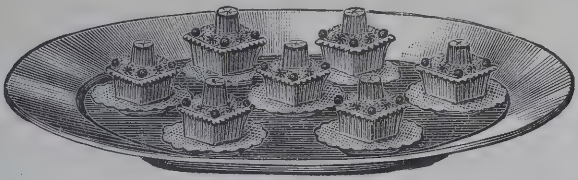
Pick off the stalks from some muscatels and put the fruit into a frying basket, then plunge them into clean boiling lard or oil, fry them till crisp on the outside, then take up and shake from the fat and turn the fruit out on to a clean cloth; season them with salt and coralline pepper and a slight dust of ground ginger, and dish up on a hot dish on a paper.

Serve as a second-course dish after roast game, or for a savoury or hors d'œuvre. About two ounces of fruit should be allowed for each guest.

Olives à la Belle Eugénie

Olives à la Belle Eugénie

Line some little fluted timbal moulds about one-eighth of an inch thick with aspic jelly that is coloured to an olive shade with sapgreen, and when this is set garnish the moulds at the bottom in the form of a star with hard-boiled white of egg cut out in little diamond shapes; garnish the sides of the moulds with the same, and set with a little more aspic. Take some olives farced with anchovies or truffle (those kept in bottles do admirably for the purpose), and place one in each of the prepared moulds, then fill up with a little more aspic and put them in a cool place till set. Take some little fancy square paper cases and put into each about a dessertspoonful of hard-boiled yolk of egg that has been rubbed through a wire sieve. Dip the little timbal moulds into hot water, pass a cloth over the bottoms to absorb any moisture, and then turn out and place one in the centre of each of the paper cases. Rub some hard-boiled white of egg through a sieve, and then arrange it and some of the prepared yolk round the olives to form a border. Roll some caviar into little balls about the size of half a small Spanish nut; prepare some Montpellier butter (vol. i.) and Anchovy butter (vol. i.), and put them into separate forcing bags with small rose pipes; then arrange these three garnishes alternately on the egg, but leave a little space between each, so that the egg can also be seen. Dish up on little glass plates, on each of which is put a fancy dish paper, and serve one to each person for a hors d'œuvre or for a savoury. If for the latter, arrange all on one dish. These timbals are also very pretty for a ball supper &c.



Olives à la Reine

Olives à la Reine

Take some little boat-shaped tins, and thinly line them with Anchovy biscuit paste (vol. i.); trim the edges of the paste evenly, well prick the bottoms to prevent their blistering, line each with a piece of buttered foolscap paper, and fill them with raw rice or any dry grain; place the tins on a baking sheet, and bake them in a moderate oven for about twenty minutes, taking care that the paste does not become discoloured during the cooking; when quite dry, remove the papers and rice (which can be used again for the same purpose), turn out the cases, and set them aside till quite cold; then partly fill them with hard-boiled yolk of egg that has been rubbed through a sieve, and arrange on this tastefully and neatly six large French capers, two little rolled-up balls of caviar, two rolls of lax, little pieces of well-washed crisp heart of lettuce, sprigs of fresh crisp tarragon and chervil, and two olives farced with anchovies. Dish up on small papers on small glass plates if for a hors d'œuvre, or dish them *en masse* if for a cold savoury or ball supper dish.

Oysters à la Bonne Bouche

Huîtres à la Bonne Bouche

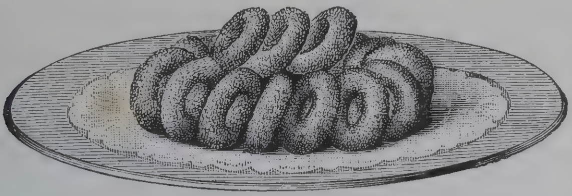
Take some stale bread and cut it in slices about a quarter of an inch thick; stamp from these some rounds about two inches in diameter, and fry them in clean boiling fat till a pale golden colour and quite crisp; set them aside till cold, then mask each over about the eighth of an inch thick with a purée prepared as below, smoothing this over with a hot wet knife; then place in the centre a little thinly cut piece of raw lemon freed from rind, and on the lemon place an oyster prepared as below; sprinkle on the top a little finely chopped raw green parsley and a dust of Marshall's Coralline Pepper, then dish up on a dish paper and garnish with tiny bunches of mustard and cress or fresh green parsley. Prepare the oysters by removing the beards, then put them in a stewpan with the strained juice of a lemon, and toss them over the fire till the juice is hot, but do not let it boil; leave them till cold, then use. The beards and liquor from the oysters can be used up for sauces or soups. Serve for a ball supper or for a luncheon party or as a second-course savoury.

Purée for Oysters à la Bonne Bouche.—Take a quarter of a pound of cooked chicken and free it from skin and bone, add to it a dust of coralline pepper, four raw bearded sauce oysters, one hard-boiled yolk of egg, four boned Christiania anchovies, and two ounces of fresh butter; pound together till smooth, then rub through a fine hair sieve and use as directed above by means of a large forcing bag and rose pipe.

Parmesan Rings

Ronds au Parmesan

Put into a stewpan a quarter of a pint of single cream, a quarter of a pint of new milk, a teaspoonful of salt, a dust of Marshall's Coralline Pepper, and three ounces of butter; bring this to the boil, then add five ounces and a half of fine flour that has been sifted; stir well together, and cook on the stove for five or six minutes, then remove from the fire and mix into it four well beaten-up raw eggs, and a quarter of a pound of grated Parmesan cheese; mix these well together, then put some of the mixture into a forcing bag with a plain pipe, and force it out on to a frying strainer in the form of rings; brush these over with whole beaten-up raw egg, and put them into hot clean fat, and fry for eight to ten minutes, when they should be a nice golden colour. Take them up, dust them over with grated Parmesan cheese, and serve hot on a dish paper for a savoury. These are also nice as a cold dish, and can be used for ball suppers &c.



Little Pies à la Berlin

Petits Pâtés à la Berlin

Prepare some little puff paste cases (vol. i. page 155). When baked remove the centre paste entirely, and brush the inside of the case over with a little warm thin glaze; put the cases on a clean baking tin and place them in a moderate oven, and leave them to crisp; then take up and when somewhat cool put inside each a piece of caviar about the size of half a walnut; on this place a raw bearded oyster and sprinkle over a few drops of strained lemon juice, and a few little sprigs of fresh-gathered chervil; arrange one to a guest on small plates, glass or silver, on a tiny paper, and serve for hors d'œuvre or savoury, or ball supper &c.

Profiteroles with Cheese Cream

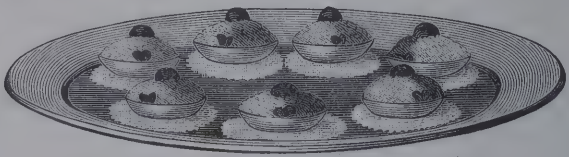
Profiteroles au Crème de Fromage

Take some choux-paste as for Profiteroles with Parmesan (vol. i.). Put the mixture into a forcing bag with a plain pipe and force out of it the mixture into pieces about the size of a small walnut into a stewpan containing some clean hot fat; fry the paste, turning it frequently while cooking, till a nice golden brown colour, and quite like a soufflé in lightness; then open by means of a sharp-pointed knife and fill up the inside with Cheese purée (see recipe), close up the opened space and then roll each ball into freshly grated Parmesan cheese, and dish up on a paper or napkin and use for a savoury for dinner or luncheon, always serving while quite hot.

Tartlets à la Vandeleur

Tartines à la Vandeleur

Line some little tartlet tins about an eighth of an inch thick with savoury short paste (vol. i.), trim round the edges and prick the paste well at the bottom to prevent blistering, then line the tartlets with a buttered paper, and fill up with raw rice; then put them on a buttered tin and bake in a moderate oven till the paste is a pretty fawn colour and perfectly crisp; remove the paper and rice, and allow the cases to cool, then remove them from the tins and fill up with Krüger's marinaded fillets of herring, cut into little square pieces, and chopped lax. Garnish with hard-boiled yolk of egg that has been passed through a wire sieve, and little balls of caviar and farced olives, and two or three halves of the prepared crayfish bodies (in bottles) that have been seasoned with a little salad oil, tarragon vinegar and coralline pepper, and place each tartlet separately on little dish papers, and they may then be placed on little plated or glass dishes, one to each guest. These can be used for a savoury or hors d'œuvre, or for any cold service.



Tomatoes à la Matilde

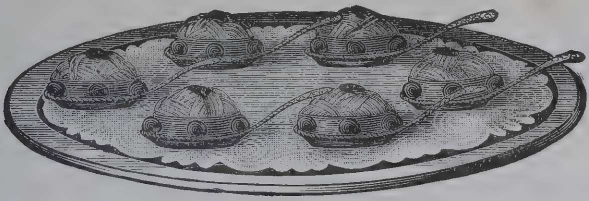
Tomates à la Matilde

Take some small tomatoes, remove the stalks and pips from the centres, season them with a little salt and mignonette pepper and chopped tarragon and chervil, fill up with capers and olives farced with anchovy, and dish up on a pile of finely shredded crisp celery that has been cut and left in water till crisp, and then dried and seasoned with a little salad oil, chopped tarragon, chervil and eschalot; on the top of the tomatoes place two large prawns (or some prepared crayfish bodies in bottles) that are seasoned with salad oil, tarragon vinegar and a little coralline pepper and chervil leaves. Serve one to each person in a little paper case on a plate. These can be served for a savoury dish or for a cold collation.

Tomatoes à la Reginald

Tomates à la Reginald

Cut some ripe tomatoes into slices about half an inch thick, place on each slice two or three very finely-cut rings of raw onion, season them with a little salad oil, tarragon and chilli vinegar, and a little salt and coralline pepper; fill up the centres of the rings with some very finely-cut shreds of crisp celery (seasoned in the same manner as the onion), and on this place a small radish and three or four strips of Krüger's appetit sild; dish up on little plates or little plated stewpans, serving one to each person. These can be served for a hors d'œuvre or savoury.



Tomatoes à la Verrey

Tomates à la Verrey

Take some raw ripe tomatoes, slice them very thinly and season them with a little salad oil and tarragon and chilli vinegar, place a slice on a little plate, first cutting it through into four pieces, put a thin slice of raw lemon on the top of these and place on the top of the lemon a raw bearded oyster that is seasoned with a little lemon juice and coralline pepper; arrange round the dish some finely cut crisp celery seasoned similarly to the tomatoes, and serve one to each person for a hors d'œuvre, or with a number on a single dish they form a nice savoury.

CHAPTER III

SOUPS

I. CLEAR SOUPS

Soup à l'Alexandra

Consommé à l'Alexandra

Prepare a Clear soup (vol. i.), allowing about half a pint for each person, and garnish it as follows: Take a breast of cooked chicken or a fillet of cooked rabbit, and cut it in thin slices, and stamp it out in rounds with a plain cutter about the size of a sixpence; put some uncrystallised cherries—allowing about four to each person—in a stewpan with a pinch of salt and enough cold water to cover them, when they come to the boil strain and rinse them; blanch a few of the picked leaves of the sprigs of chervil, add them with the cherries to the soup, bring it to the boil, pour it into the tureen, add the pieces of chicken, and serve the soup very hot. When the fresh cherries are in season they may be used instead of the uncrystallised ones, and should be stoned and prepared the same way, and the kernels blanched and also added to the soup.

Soup à l'Azalea

Consommé à l'Azalea

Prepare some Clear soup (vol. i.), and a little time before it is to be served place in it some Julienne-cut shapes of carrot and leek that have been put in cold water, brought to the boil, then strained and rinsed in cold water; boil them in the soup till tender, remove all the scum, then add some Julienne-cut shreds of lettuce, tarragon, and chervil, and some timbals as below, allowing one to each person; then use.

Timbals for Soup à l'Azalea.—Take four ounces of raw chicken or rabbit, four ounces of Panard (vol. i.), half an ounce of butter, one whole and one yolk of egg, a little salt and white pepper; pound the meat till smooth, then pound the panard, mix together into a smooth paste, adding the eggs and seasoning, and rub through a fine wire sieve, then mix with a tablespoonful of thick cream. Divide this mixture into two parts, colour one part with carmine and leave the other white; put these into separate forcing bags with small plain pipes, and force alternately into little buttered bouche moulds; make the insides quite smooth, leaving a little hollow in the centre which is to be filled up with Brunoise vegetables that have been blanched and then cooked in a little consommé till tender, cover over with a little more farce, smooth over with a hot wet knife, and place the moulds in a stewpan on a fold of paper, fill up with boiling water, watch the water reboil, draw the pan to the side of the stove and let the contents simmer for about ten minutes, then turn out carefully, rinse the timbals in a little warm water, and use for garnishing clear or thick soups.

Soup à la Sarah Bernhardt

Consommé à la Sarah Bernhardt

Take one quart of Clear soup (vol. i.) for every four persons, bring it to the boil, and mix with it one tablespoonful of Bermuda arrowroot that has been mixed with a wineglass of sherry into a smooth paste; stir till it reboils, then let it simmer on the side of the stove for about twenty minutes; add to it when ready to serve a slice of blanched beef marrow (vol. i. page 33) for each person, also about a teaspoonful of little pea quenelles (vol. i. page 51) and some picked and blanched watercress. Serve quite hot.

Veal Soup à la Bourgeoise

Consommé de Veau à la Bourgeoise

Prepare some good-flavoured veal stock as below, and when it is clarified and ready to serve make it perfectly boiling and garnish it with little pea quenelles (vol. i. page 51) and cucumber peas (see recipe), white and yolk of egg (see recipe, Consommé à la Rachel, vol. i.), and with blanched chervil and tarragon.

Stock for Consommé de Veau à la Bourgeoise.—Put in a saucepan about three pounds of neck of veal, one calf's foot, and one raw rabbit; cover with about six quarts of cold water, add a little salt, and allow the stock to come to the boil, then remove the scum and add four or five onions, a bunch of herbs, such as parsley, bayleaf, and thyme, about a dozen peppercorns, and four or five cloves; simmer this gently for three to four hours, but when the rabbit has been cooking about one hour, it can be taken up and used for luncheon &c.; the calf's foot and veal also may be removed when cooked; strain off the stock, set aside till cold, then remove the fat, and clarify, as in vol i. page 50.

Soup à l'Espoir

Consommé à l'Espoir

Prepare some Clear soup (vol. i.), and just before serving garnish it with shredded tarragon, picked leaves of chervil, strips of savoury custard (vol. i. page 54), and tiny quenelles made with veal or chicken farce and garnished with peas. Prepare the farce for the quenelles (vol. i. page 51); then divide it into two parts, and colour one part with a little carmine, and make the other white with a little cream; put these into forcing bags, and force out on to a buttered sauté pan in the form of a little ring of peas, stick some cooked green peas in the quenelles, and then poach them by pouring boiling water in the pan; bring the water again to the boil, stand on the side of the stove for about ten minutes, then strain, rinse with warm water, and use.

Soup à la Genève

Consommé à la Genève

Take some Clear soup (vol. i.), just bring to the boil, then add some little square-cut pieces of cooked calf's head, using only the glutinous part of the flesh, and allowing about a dessertspoonful of the pieces to each pint of soup, and the same of cooked macedoine of vegetables and a teaspoonful of little strips of red and yellow savoury custard (vol. i. page 56); boil the soup with the vegetables and pieces of the head for four or five minutes, sprinkle in a little finely cut shredded tarragon and chervil that have been blanched, then use.

Soup à la Léopold

Consommé à la Léopold

Take some good Clear soup (vol. i.), bring it to the boil, and just before serving garnish it with little picked leaves of blanched chervil and finely cut shreds of tarragon and little thin rounds of stamped-out French gherkin, and egg garnishes (see recipe), allowing about a teaspoonful of each of the latter for every quart of soup.

Soup à la Marie-Louise

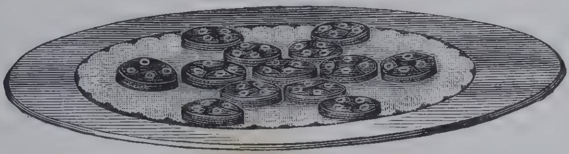
Consommé à la Marie-Louise

Take some Clear soup (vol. i.) and when about to serve garnish it with Savoury custard (see recipe), tinned artichoke bottoms that have been rinsed in warm water and then cut into little dice shapes, and shreds of blanched tarragon and chervil and shreds of lean cooked ham.

Marmite Soup

Petite Marmite

Pick, cleanse, and truss a nice fowl as for boiling and put it into the Marmite pot with two or three pounds of fresh veal, rabbit, or other nice meat bones, and the cleansed feet or necks of poultry; cover with four or five quarts of cold water, add a little salt, bring to the boil, then skim off all the scum that rises to the surface, and occasionally add a little cold water during the first quarter of an hour's cooking; then add to it two fresh carrots, two turnips, two leeks, and four or five strips of the heart of a stick of celery; put in a muslin bag a bunch of herbs, consisting of thyme, parsley, basil, and marjoram, about twelve peppercorns, four cloves, two Jamaica peppers, a blade of mace, and five peeled eschalots, and add this to the soup. Put in another bag about a dozen and a half little button onions, and add them to the soup; but these, together with the two turnips, must be removed when they are cooked; let the soup simmer steadily for an hour and a half to two hours, but if a young fowl is used it should be removed when the soup has simmered for one hour. Carefully remove the fat from the soup, and take out the vegetables and bones; strain off the liquor through a clean soup cloth, when it should be perfectly clear, then return it to the pot to reboil. When ready to serve, cut up the breast of the chicken into neat little fillets, and the wings into lengths of about one inch and put them into the soup with some of the vegetables and reboil. Prepare some little round croûtons of bread about a quarter of an inch thick and two inches in diameter, and fry these in clean boiling fat till a pretty golden colour. Cut some of the carrot and turnip into slices lengthwise about a quarter



of an inch thick, and then stamp them out with a fancy cutter; dip them into a little of the boiling soup and arrange them on the little croûtons as shown in the engraving; then dish up on a hot dish on a paper and serve with the soup, allowing one to each person.

Special earthenware pots are kept for this soup, in which if used the soup is sent to table instead of a tureen. The soup is much nicer in the pot, and can always be served very hot.

Soup à la Reine

Consommé à la Reine

Take some good Clear soup (vol. i.), that made from chicken and veal boilings is best; clarify it, and when about to serve garnish it with a macedoine of cooked vegetables, shredded cucumber, tarragon and chervil (see recipe) and little quenelles (vol. i. page 51). The macedoine of vegetables is kept pre pared in tins and bottles ready for use. Cut the cucumber into Julienne shreds, put them into cold water, with a pinch of salt and a tiny bit of soda, bring to the boil, simmer them till tender, but they must not be broken; strain off and use.

Soup with little rolls à la Saxe

Consommé aux petits pains à la Saxe

Prepare some good Clear soup (vol. i.) and serve it in a hot soup tureen, handing as a garnish little rolls prepared as below on a plate on a dish paper.

LITTLE ROLLS FOR SOUP À LA SAXE.—Take some dough for French bread (vol. i.) and make it up into shapes about the size of a pigeon's egg; put these on to a floured baking tin, set to rise for fifteen minutes, then bake them in a quick oven till a pale golden colour, which should take about twenty minutes; then cut off the bottoms of the shapes, scoop out the centres till quite free from crumbs, lightly brush them over with a little warm glaze, dust them over with a little grated Parmesan cheese and dry them in a moderate oven; fill the space in the rolls with vegetables prepared as below, close them up, using a little white meat farce for the purpose, return them to the oven for about ten minutes, dish up on a hot dish on a paper and serve. Cut up into Julienne shreds some of the red part of a raw carrot, some leek, celery, and turnip, and blanch them separately in cold water with a little salt; then drain them and fry the carrot, leek and celery in a slightly buttered stewpan for about ten to fifteen minutes, then cover with good-flavoured stock and boil till tender, fry and boil the turnip separately as it will not require so long as the others to cook; mix up all together, and use as directed.

Soup à la Trieste

Consommé à la Trieste

Take some Clear soup (vol. i.) and garnish it just before serving with plainly boiled sparghetti, tiny rounds of Savoury custard in red and white (vol. i. page 56) and long thin strips of picked and blanched tarragon and chervil leaves.

II. THICK SOUPS

Soup à l'Andalouse

Potage à l'Andalouse

Take one pint of good Soubise sauce (vol. i.), one pint of tomato pulp, eight ounces of raw whiting or fresh haddock freed from bone and skin, twelve raw sauce oysters pounded and mixed with their liquor, two ounces of Marshall's Crème de Riz, a saltspoonful of coralline pepper, the juice of one lemon, three wineglasses of white wine, three pints of good-flavoured fish stock (vol. i.), and the bones from the fish tied up in a piece of muslin, a bunch of herbs (bayleaf, thyme, parsley), stir till boiling, then draw aside and simmer for about forty minutes; remove the bones and add four raw yolks of eggs that have been stirred into half a pint of cream and one ounce of butter, and rub the contents of the pan through a tammy cloth, return to a stewpan, and place the pan in the bain-marie and stir occasionally until the mixture thickens, strain into a hot soup tureen and sprinkle in a few very finely shredded French red chillies and about two dozen crayfish bodies that have been cut up into thin slices; use at once while quite hot. Crayfish bodies are kept prepared in bottles.

Soup à l'Augustine

Potage à l'Augustine

Put into a stewpan three ounces of good butter, six large peeled ripe tomatoes cut up in dice shapes, also four leeks cut similarly and six peeled onions and a bunch of herbs; fry with the pan covered down for twenty minutes, then add a quarter of an ounce of Marshall's Coralline

Pepper, a few drops of liquid carmine, the purée of twelve Krüger's appetit sild, a cooked lobster that is freed from bone and cut up into tiny dice pieces, and the creamy part from the head rubbed through a sieve; add three ounces of Marshall's Crème de Riz, half a pint of white wine, three quarts of good fish stock (vol. i.), and stir together till boiling, then simmer from forty minutes to one hour; when cooked remove any fat, and pour into a hot soup tureen with a pint of hot cream and have some buttered rice (see recipe) garnished with cooked crayfish bodies or shrimps, handed on a plate. This is an excellent soup for parties.

Bisque à la Grecque

Bisque à la Grecque

Take six or eight peeled and finely sliced onions and put them into a stewpan with three ounces of butter, a quarter of an ounce of coralline pepper, and fry for about twenty minutes; mix with it a quarter of a pound of Marshall's Crème de Riz, a bunch of herbs (bayleaf, thyme, parsley), and six or eight pounded peppercorns, six good-sized raw sliced tomatoes, twelve Christiania anchovies, half a pint of white wine, half a pound of raw fresh haddock freed from skin and finely chopped; stir into this mixture three pints of good-flavoured fish stock (vol. i.), stir till it boils, and then allow it to simmer for about forty minutes; colour with a few drops of liquid carmine, remove the herbs and rub altogether through a tammy, rewarm in the bain-marie, mix in a pint of warm single cream, add two or three dozen bearded oysters that have each been cut lengthwise into three or four slices, pour the purée into a hot soup tureen and serve with nicely fried croûtons of bread that are dished on a paper or napkin handed with it.

Bisque à la Mancelle

Bisque à la Mancelle

Take a large cooked crab (or a large tin of prepared prawns) and half a pint of picked shrimps, remove the meat from the crab, and pound it till smooth with six Christiania anchovies and one ounce of live lobster spawn, then mix it with two quarts of good-flavoured fish stock prepared as below, rub it all together through a clean tammy cloth, make it quite hot in a bain-marie, and just before serving add to each quart two tablespoonfuls of cooked turtle or pieces of calf's head, and the same of the prepared crayfish bodies cut in strips an inch in length, and add also half a pint of warm single cream, pour the purée into a hot soup tureen, and serve with croûtons of bread that have been fried in clean boiling fat till a nice golden colour, and then brushed over with a little thin warm glaze, and dipped into grated Parmesan cheese and dished on a paper on a hot plate.

Stock for Bisque à la Mancelle.—Take any fish bones such as those from the crab, shrimps &c., put them into a stewpan with sufficient cold water to cover them, season with a little salt, a dozen black and white peppercorns, a bunch of herbs, and three or four sliced onions; bring to the boil, skim and simmer it for four hours, and strain off. For each quart of soup take two ounces of Marshall's Crème de Riz, and mix it with a gill and a half of stock and stir all together on the fire till boiling, add to it three large tomatoes and three or four onions (that have been peeled, sliced, and fried in an ounce of butter till a pale golden colour), and sufficient liquid carmine to make the purée a pale salmon colour; add enough coralline pepper to cover a threepenny piece, boil all together for about half an hour, mix with the pounded fish and use.

Soup à la Bohemienne

Potage à la Bohémienne

Put into a stewpan six peeled onions very finely sliced, three carrots sliced, two leeks, and fry with two ounces of salted butter, and two ounces of raw bacon minced, then add four raw sliced potatoes, one well washed and dried lettuce cut up into fine pieces, put some giblets and raw bones from pheasant or any birds (half a pound to a quart of gravy), then add one pint of Tomato sauce (vol. i.) and three ounces of Marshall's Crème de Riz, three quarts of any game gravy, one stick of cleansed celery, a bunch of herbs, and half a pound of birds' livers that are quite freed from gall; stir till boiling, then simmer on the side of the stove for about an hour. Remove all the meat, bones, and herbs, and any fat from the top of the soup, mix in a few drops of liquid carmine, enough to give a nice but not deep red colour, pound the meat which is taken from the giblets with the livers, then return it to the soup and with two tammy spoons rub the whole through a clean tammy cloth; mix in two or three wineglasses of sherry and the strained juice of two lemons, rewarm in the bain-marie, pour into a hot soup tureen and serve with Profiteroles (vol. i.) on a separate plate to be handed round.

Cabbage and Partridge Soup

Purée de Choux au Perdreau

Trim a nice sound cabbage and split it into quarters; put it in a pan to blanch with enough cold water to cover it, add a pinch of salt, let it come to the boil, then wash it in cold water; put it again into enough boiling water to cover it, and let it partly cook (say for fifteen minutes); strain off and press all the water from it, put it into a stewpan with about two quarts of nicely flavoured game or poultry stock (vol. i.) and two raw trussed partridges, and cook till tender; any pieces of cooked or raw bird may be put to boil to give flavour. When these are cooked, take out the bird, and let it get a little cool, and cut the meat off it in fillets to serve in the soup. Strain the cabbage from the stock, and pound till smooth. Mix a large tablespoonful of Marshall's Crème de Riz with a quarter of a pint of cold stock and add it to the stock from the cabbage &c.; add additional stock if required to make up the quantity to two quarts; boil it up and mix with the pounded cabbage, and pass the whole through the tammy. Put the purée to get quite hot in the bain-marie. Cut up about two ounces of raw ham or bacon into little dice shapes; fry these till crisp in a pan; drain them from the fat, and add them and the little fillets from the bird to the soup just as it is to be served. Serve quite hot.

Cheese Soup

Potage au Fromage

Put into a clean soup pan two ounces of butter, one large long lettuce that is well washed and dried and cut into Julienne strips, three peeled and minced onions, two minced leeks, three ounces of cooked chicken or any white meat cut in small dice shapes; fry over a moderate fire for fifteen to twenty minutes, then add two ounces of Marshall's Crème de Riz and three quarts of white stock, half a pound of the meat from cooked calves' feet cut up into tiny dice shapes; stir together till boiling, then simmer for about an hour, mix into it about five minutes before serving a quarter of a pound of Gruyère cheese and a quarter of a pound of Parmesan cheese that are cut up into little dice, also half a pint of hot thick cream; bring to the boil, then pour into a hot soup tureen, and serve with croûtons of fried bread handed on a plate.

Chestnut Soup

Purée de Marrons

Cut off the tops of the chestnuts and bake them for about fifteen minutes, then, while they are hot, skin and pound them, and to each pound of chestnuts add two pints and a half of veal or chicken stock, a bunch of herbs, and four sliced onions fried in two ounces of butter; boil all together for an hour and a half, then pound it and pass through the tammy, and add another pint of stock to it for each pound of chestnuts. Place the purée in a pan in the bain-marie in hot water (but do not let it boil), and thicken each quart of purée with half a pint of cream that is mixed with an ounce of butter and three raw yolks of eggs. A wineglassful of sherry to each quart of soup can be added if liked. Care must be taken that the purée does not boil after the cream is added, or it will curdle. Strain into the soup tureen, add a pinch of castor sugar and a little carmine, and serve with little pea quenelles (vol. i. page 51) in the soup and croûtons on a plate on a dish paper.

Purée of Chicken à la Napolitaine

Purée de Poulet à la Napolitaine

Pound in a mortar one pound of cooked chicken, which is freed from skin. Pound separately half a pound of Valentia almonds, which have been blanched (vol. i. page 323) and their skins removed; mix the pounded chicken with the almonds, add a pinch of salt, four raw yolks of egg, three pints of well-flavoured white stock (vol. i.) either from veal, rabbit, or chicken, and a pint of single cream; then stir altogether, and pass the purée through the tammy cloth, taking care to pass as much as possible of the meat and almonds. Put this prepared purée into a clean saucepan, and stand it in the bain-marie on the stove, give it an occasional stir with a clean wooden spoon, and when it becomes quite hot it will thicken. Garnish the purée with a tablespoonful of fine shreds of cooked chicken cut in lengths of about one inch, a dessertspoonful of ox tongue similarly cut, and a tablespoonful of picked parsley leaves.

Duck Soup à la Rowen

Potage de Caneton à la Rowen

Put into a stewpan four onions peeled and cut into Julienne shreds, two leeks, two cleansed green capsicums, two shredded French gherkins, the finely shredded peel of one orange freed from pith, and the strained juice of four oranges; take the meat from a cooked duck, free it from skin and bones, and cut it into shreds like Julienne, add one pint of good Brown sauce (vol. i.), two wineglasses of sherry, three quarts of good-flavoured Gravy stock (vol. i.); put the bones and skin from the duck into a piece of muslin with a bunch of herbs, and simmer in the liquor, boil steadily for one hour, during which time keep skimmed now and again; then add the purée from six tomatoes, and a quarter of a pound of cooked Patna rice, bring to the boil, remove the herbs &c. in the muslin and pour the soup into a hot tureen. This is an excellent method of using up any other birds, such as pheasant &c.

Dunbar Cream

Crème à la Dunbar

Take some really well-flavoured chicken, veal or rabbit stock (vol. i.), allowing about one quart to four persons; bring this to the boil, and for each quart add two ounces of Marshall's Crème de Riz which has been mixed in a basin with two gills and a half of cold stock and a saltspoonful of Marshall's Coralline Pepper; stir these together over the fire till the mixture boils, then let it simmer gently on the side of the stove for about ten minutes, mix with it the contents of one quart tin of okra,[1] four large sliced tomatoes, one wineglass of white wine, and three raw yolks of eggs that have been mixed with half a pint of single cream. Rub all this together through a clean tammy cloth and put it into the bain-marie to get quite hot. Cut some savoury custard (vol. i. page 56) in any little fancy shapes and add them with, for each quart, one dozen sauce oysters that have been cut into three or four pieces, together with the strained liquor from the same that has been made hot in the bain-marie. Serve at once.

Cream à la Dauphine

Crème à la Dauphine

Put into a clean stewpan four peeled and sliced onions, two ounces of good butter, a quarter-ounce of Marshall's Coralline Pepper, and a bunch of fresh green mint, and fry altogether for about fifteen minutes; add to this one quart of freshly-shelled or preserved green peas, stir in two ounces of Marshall's Crème de Riz, cover with two quarts of good flavoured rabbit, chicken, or veal stock, and one pint of tomato pulp, and stir it on the side of the stove till it boils; then place the cover on the pan and let the contents simmer for about forty minutes; remove the herbs and rub the purée through a clean tammy cloth, make it quite hot again in the bain-marie, and add to it a pint of single cream that has been mixed with three raw yolks of eggs, stir altogether again till it thickens, then strain through a pointed strainer into the soup tureen; garnish with Julienne cut vegetables (vol. i. page 31), and similarly cut shapes of lean cooked ham, and serve with croûtons (see recipe) on a plate on a dish-paper or napkin.

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[1] Okra, or gumbo, is largely cultivated in the Southern States (U.S.A.) for its green seed pods for using in soups or serving as a vegetable, and is imported to this country in tins.

Cream à la Ferdinand

Crème à la Ferdinand

Take three ounces of good butter, a bunch of herbs (thyme, bay-leaf, and parsley), a quarter of an ounce of Marshall's Coralline Pepper, and six peeled and finely sliced onions; fry these together till a nice brown colour, then add six large sliced tomatoes, one pound of blanched asparagus (or the contents of one large tin), and a quarter of a pound of Marshall's Crème de Riz; stir well together, colour with carmine a nice light pink colour, then add two ounces of good glaze, the juice of two large lemons, and three quarts of good-flavoured stock either from veal, rabbit, or chicken, stir till boiling, then simmer gently for one hour, during which time keep skimmed; then take up the herbs, rub the remaining contents through a clean tammy cloth, and then put the purée into the bain-marie to get hot. Put one pint of stock into a stewpan, bring it to the boil, mix into it three ounces of French sago or tapioca, stir till reboiling, then simmer it gently on the side of the stove for about ten minutes; add this to the prepared purée with half a pint of warm single cream, and half a pint of very finely cut mixed Brunoise-shaped vegetables (vol. i.), such as carrot, turnip, and leek, that have been blanched, drained, fried separately in pans with a tiny bit of butter, and then cooked together in a little nice-flavoured stock with a little salt till tender.

Cream Ferneuse

Crème Ferneuse

Cut four large peeled onions into Julienne shreds, also two cleansed leeks, and put them into a stewpan with two ounces of butter and fry them till a very pale golden colour, then mix in two ounces of Marshall's Crème de Riz, a bunch of herbs tied up in a piece of muslin with two ounces of lean bacon or odds and ends of cooked ham, then add one quart of new milk and two quarts of veal or chicken stock; stir till the contents boil, then let them simmer gently on the side of the stove for about one hour. Put into another stewpan one finely shredded, cleansed stick of celery, four peeled and sliced turnips, and four large peeled potatoes, and simmer these gently till tender in four pints of light stock or milk, with twelve pounded raw oysters and the liquor from the oysters; when these ingredients are quite tender rub them through a tammy and add to the other pan, first removing the herbs &c. in the muslin, then mix in one pint of warm cream and a tablespoonful of tiny blanched leaves of picked chervil, and serve at once with Croûtons à la Julienne (see recipe) handed on a plate.

Cream à la St. Louis

Crème à la St. Louis

Cut into very thin slices two cleansed leeks, six peeled onions, six cleansed Jerusalem artichokes, three peeled turnips, four large peeled potatoes, and two ounces of raw lean bacon, and put them into a stewpan with a bunch of herbs (thyme, parsley, and bayleaf) and two ounces of butter; fry these till a nice golden colour, then mix in three ounces of Marshall's Crème de Riz, two cut-up green capsicums, a quarter of an ounce of Marshall's Coralline Pepper, and three quarts of good-flavoured light stock (that in which veal, rabbit, or chicken has been boiled); let these simmer till tender, which will take about an hour, during which time keep the fat skimmed from the top; then rub all through a clean tammy cloth and put it into the bain-marie till quite hot. Mix a pint of warm single cream into the soup just before serving, and three tablespoonfuls of cooked carrot in Julienne shreds.

Cream à la Milton

Crème à la Milton

Put into a stewpan four peeled and finely minced onions, three ounces of butter; fry for about ten minutes, then add a bunch of herbs tied in a piece of muslin with a blade of mace and two ounces of bacon bones, add half a pound of blanched Carolina rice, two chopped French red chillies freed from pips, three quarts of light stock; stir till boiling, then simmer for one hour, and remove the muslin with its contents;

mix into the soup a quarter of a pound of grated Parmesan cheese, stir till reboiling, and then add four raw yolks of eggs that have been whipped up well with a pint of hot cream and strained into the soup; pour into a hot soup tureen and serve quite hot.

Soup à la Carlton

Potage à la Carlton

Put into a clean stewpan two ounces of good butter, a quarter of a pound of lean raw ham or bacon cut up into fine slices, a bunch of herbs (bayleaf, thyme, and parsley), six peeled and finely sliced onions, four sliced and peeled potatoes; fry all together for about twenty minutes, then mix into it a quarter of a pound of Marshall's Crème de Riz, one pint of good Tomato sauce (vol. i.), five pints of chicken, veal, or rabbit stock, and a quarter of an ounce of coralline pepper; stir over the fire till boiling, then draw the pan to the edge of the stove and let the contents simmer for about an hour, keeping the scum well removed; then rub altogether through the tammy, make quite hot in the bain-marie, and just before serving add to it a pint of warm single cream that is mixed with two wineglassfuls of sherry and four raw yolks of eggs, stir again in the bain-marie till it thickens, and strain into the soup tureen, and send to table very hot. Serve some fried croûtons of bread piled on a hot plate on a napkin or dish-paper with the soup.

French Bean Soup

Purée de Haricots Verts

Put two ounces of the fat from fried bacon or two ounces of butter in a pan with a bunch of herbs (thyme, bayleaf, and parsley), and six good-sized sliced onions; fry these for about fifteen minutes, but they must not be at all discoloured; add to this one tablespoonful of Crème de Riz and three pints of white stock, also one pound of French beans that have been cut up small and blanched, and a pinch of salt; let this boil altogether (keeping it well skimmed while boiling) for rather better than half an hour; pass through the tammy; put the purée into the bain-marie, and when quite hot mix it with half a pint of warm cream that is mixed with three raw yolks of eggs and an ounce of butter; stir in the bain-marie till it thickens, then strain into the tureen and serve with little fried croûtons of bread. When you have not got fresh beans use the bottled or tinned ones.

Friar Tuck Soup

Potage à la Friar Tuck

Take two or three quarts of good-flavoured white stock in which veal, rabbit, or chicken has been boiled, allowing rather better than a quarter of a pint to each person, put it into a stewpan to boil; then cut a young cleansed chicken into little pieces, pick a handful of fresh parsley and the same quantity of chervil into little leaves, and add these to the soup with two nice fresh young leeks in Julienne shreds; let these boil together for about half an hour, then remove the pieces of fowl from the pan, and keep the liquor hot in the bain-marie. Take four or five fresh eggs and beat them with a whisk into a smooth consistency, then mix them with the soup and stir until the mixture thickens, but it must not be allowed to boil. Cut the pieces of chicken into nice neat slices, freeing them entirely from bone and skin, and add these to the soup; season with a little salt and mignonette pepper and serve. Have some little fried croûtons of bread dished on a napkin on a plate and handed with the soup. Should the soup be too thick add a little more stock. The soup should be about as thick as cream when served.

Soup à la Frankfort

Purée à la Frankfort

Peel off the skin from two or three good-sized cucumbers, and remove the seedy part; cut them up in thin slices and place them in a clean stewpan with two ounces of butter, three good-sized peeled and sliced onions, a bunch of herbs, one pound of well-washed and cleansed asparagus, and half a pound of well-washed fresh white button mushrooms; fry these all together, with the stewpan covered down, for about twenty minutes, then add half a pound of cooked chicken or rabbit, a quarter of a pound of lean bacon that has been minced very finely, two ounces of Marshall's Crème de Riz, and three quarts of good-flavoured white stock from veal, rabbit, or chicken; stir together till it boils, then let it simmer gently on the side of the stove for about half an hour, remove the chicken and bacon and pound them together, add again to the soup, then rub all through the tammy. Make hot in the bain-marie, and just before serving add a pint of warm single cream that has been mixed with six raw yolks of eggs, and stir together in the bain-marie till the soup thickens, but do not let it boil; strain into the soup tureen through a strainer, serve with Asparagus peas (see recipe) in the purée, and croûtons handed on a plate on a napkin. The above quantity is sufficient for twelve persons.

Game Soup

Purée de Gibier

Put five or six large sliced onions in a stewpan with two ounces of butter, a good bunch of herbs (thyme, parsley, basil, and marjoram) and a few strips of celery and leek; fry these together till a nice golden colour, then mix in four ounces of Marshall's Crème de Riz and a pound and a half or two pounds of either cooked or raw game or poultry bones, tied up in a piece of muslin; add four quarts of good-flavoured brown stock (game gravy is the best to use) and simmer steadily on the side of the stove for about an hour or an hour and a half, keeping skimmed while boiling; then take up the bones, remove the meat and pound it till smooth, then pound the vegetables and mix together and add it to the purée and pass all through a tammy; rewarm in the bain-marie, garnish with pieces of pink and white royal (vol. i. page 53) cut in any fancy shapes, and have croûtons of fried bread handed on a plate on a paper. The soup can be flavoured just as it is about to be served with a wineglass of port or sherry.

Holstein Soup

Potage à la Holstein

Put into a stewpan two large cleansed leeks cut up into dice shapes, two ounces of good butter, three onions, a bunch of herbs, a pinch of mignonette pepper, a stick of crisp well-washed and cut-up celery, fry together for fifteen to twenty minutes, then add half a pound of pearl barley and four quarts of good-flavoured stock from boiled veal, rabbit or chicken, stir till boiling, then simmer for two and a half to three hours, during the cooking remove any scum rising up; when the barley is tender add one pint of warm single cream, a quarter of a pint of cooked Asparagus peas (see recipe), a quarter of a pint of cooked green peas, and French beans cut up in small dice pieces, and half a pint of freshly cooked (or the prepared) crayfish bodies that are cut through each into four portions; pour the soup into a hot soup tureen and have some glazed croûtons with Parmesan cheese (see recipe) handed round.

Thick Mullagatawny Soup

Potage Mullagatawny

Take six large peeled and finely sliced onions, four washed and dried fresh mushrooms, two large tomatoes, three large sour apples or a small handful of sour gooseberries, a bunch of herbs (thyme, parsley, and bayleaf), and a good plateful of any nice cooked or raw game or poultry bones, or a cut-up chicken; fry these together in a stewpan for fifteen minutes in two ounces of butter, add the juice of one large lemon, two red dry chillies pounded, one and a half tablespoonfuls of Marshall's Curry Powder, a dessertspoonful of tamarinds, a saltspoonful of ground ginger, and two ounces of Marshall's Crème de Riz; cover this with two and a half to three quarts of good-flavoured stock made from cooked meat bones; replace the pan on the stove, bring the contents gently to the boil, then skim, and let the soup boil on the side of the stove for about an hour and a half, occasionally skimming it. When cooked remove the meat from the pan and reserve the best parts (which can be cut in thin slices and then stamped out with a plain round cutter) for serving in the soup; take the remaining meat from the bones and strain the stock from the vegetables in the pan, then pound the vegetables with the meat, and mix it again with the stock; then rub all through the tammy, returning the purée to the stewpan. Place it in a bain-marie to get hot and serve with the pieces of meat in it, and have plainly boiled hot rice (see recipe) handed on a plate on a napkin.

Soup à la Milan

Potage à la Milan

Put into a clean stewpan two ounces of butter, two ounces of lean ham cooked or raw that is cut up into fine Julienne shreds, one cleansed stick of celery, the red part of one large carrot, three large peeled potatoes, one turnip, one leek, and four large onions, all the vegetables being cut like the bacon; fry together over a quick fire but do not brown, then sprinkle in two ounces of Marshall's Crème de Riz, add one quart of new milk, two quarts of light stock from veal boilings &c., stir till boiling, then gently simmer for one hour. Put into a basin four raw yolks of eggs and two ounces of grated Parmesan cheese mixed with a pint of warm single cream; stir this into a pan containing one pint of boiling light stock, then cook in the bain-marie till thick, and strain into the preparation of vegetables, sprinkle in the soup a dust of coralline pepper, add the juice of one lemon and serve in a hot soup tureen.

Green Pea Soup

Purée de Petits Pois

Put a pint and a half of shelled peas in about two quarts of cold water with a dessertspoonful of salt and a piece of soda the size of a pea; just let these come to the boil, then strain off and put them in a stewpan with about two ounces of cooking butter, two good-sized onions sliced, one lettuce that has been well washed and dried and cut up in lengths of about one inch, and a pint and a half of the pea-shells; tie up a bunch of herbs, such as thyme, parsley, bayleaf, and mint. Fry all together for about fifteen minutes over a moderate fire, then mix with them a tablespoonful of crème de riz. Add about three pints or two quarts of stock, or the stock from boiled veal, rabbit, or chicken would do if you have no ordinary stock. Cook altogether for rather better than half an hour, strain off the stock and rub the vegetables through a hair sieve (or a tammy would be better); the colour would be improved by adding a little of Marshall's Apple Green. Whilst the mixture is being passed through the sieve or tammy add a little of the stock to moisten it; when it is all passed add the liquid, and put it in the bain-marie or in a saucepan which is standing in a pan of hot water on the stove. Cook about three-quarters of a pint of peas in boiling water for fifteen minutes with a tiny pinch of soda and salt to season; then strain and serve in the soup. If you have any cream half a pint will greatly enrich the purée; the cream must be warmed, and each half-pint should be mixed on to three raw yolks of eggs, one ounce of butter, and a tiny pinch of sugar, then poured into the pea purée and mixed well together; warm the soup again in the bain-marie after the eggs and cream are added but do not boil, and strain into the tureen.

Maltese Soup

Purée à la Maltese

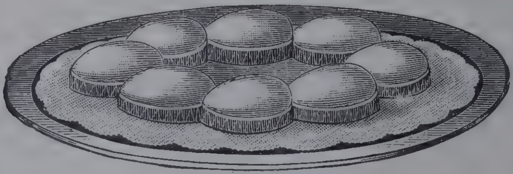
Take, for six to eight persons, four large tablespoonfuls of cooked white meat farce (any left from a previous meal will do); put half a pint of boiling new milk in the bain-marie to infuse, with as much saffron as will cover a threepenny-piece, for ten minutes, then strain off, and mix the farce with this and the raw yolks of four eggs and one ounce of fresh butter; put one quart of good-flavoured veal or other white stock to boil; then mix in it two ounces of Marshall's Crème de Riz that has been previously mixed with a pint of cold white stock into a smooth paste; stir these together till boiling, add the farce, and two wineglasses of white wine, then rub altogether through a tammy cloth. Replace the purée into a clean stewpan in the bain-marie and make it quite hot, giving it an occasional stir; mix with it half a pint of hot cream and a pinch of salt if needed, and, when ready to serve, add one finely-shredded green capsicum, one red French chilli, and the very finely cut slices of four oranges from which the skin and pips have been removed; cut the yellow of the peels of the oranges, very thinly, into Julienne shreds about an inch long, put into a stewpan with cold water and a little salt, just bring to the boil, then strain, rinse well in cold water, and add to the soup. It is then ready to serve.

Rockaway Soup

Potage à la Rockaway

Take four well-washed and dried fresh lettuces and cut them into very fine shreds; put these into a stewpan with two ounces of butter, a bunch of herbs, four peeled onions (that have been cut into quarters and then very finely shredded), the heart from a stick of celery (when in season), a pinch of salt, and a saltspoonful of mignonette pepper; fry these together over a slow fire for twenty minutes, then mix with it two ounces of Marshall's Crème de Riz and two quarts of any nicely flavoured white stock (that from boiled veal, rabbit, or chicken will do); stir these together over the fire, and when they come to the boil let them simmer gently on the side of the stove for three-quarters of an hour, keeping occasionally skimmed while boiling; then, just before serving, add to the soup half a pint of warm single cream and two tablespoonfuls of finely shredded cooked chicken or rabbit. Hand some Rockaway Eggs on a plate on a napkin, allowing one to each person, and serve.

Rockaway Eggs.—Put some new-laid eggs into a stewpan with sufficient boiling water to cover them, boil for three and a half minutes, then take up and put them into cold water; crack the shells all round, and carefully remove the eggs without breaking them. Dish up each on a fried croûton, sprinkle with a little chopped parsley, and use on a folded napkin or paper. These eggs are also nice to serve as a breakfast dish.



Saratoga Soup

Potage à la Saratoga

Take four onions and two cleansed leeks that are cut into small dice shapes, and a bunch of herbs, and fry them together in two ounces of butter till a nice golden colour; then remove the herbs, mix in the contents of a quart tin of Okra, four tomatoes cut up into dice shapes, three French red chillies, freed from pips and cut into fine shreds, four small capsicums cut in a similar manner, four ounces of any cooked game or poultry cut into shreds, and the strained juice of two lemons. Mix this with two quarts of good-flavoured chicken, veal, or rabbit stock, and simmer on the side of the stove for about forty minutes. Put into another stewpan a quart of the same stock, stir in two ounces of arrowroot that has been mixed with half a pint of cold stock, stir over the fire till boiling, then add to the first prepared soup, colour with a few drops of carmine, and serve.

Soup à la Szegedin

Potage à la Szegedin

Take four large or six small peeled onions, a bunch of herbs (thyme, parsley, and bayleaf), a stick of cleansed celery, and two leeks cut up fine; put these all together in a stewpan with three ounces of butter and fry till a pale golden colour, then add six sliced tomatoes, the juice of two lemons, a quarter of an ounce of Marshall's Coralline Pepper, a saltspoonful of carmine, two ounces of Marshall's Crème de Riz, the beards and liquor from one and a half to two dozen sauce oysters, four boned and pounded Christiania anchovies, one pound of cooked or raw game or poultry, and two quarts of any nice-flavoured White stock (vol. i.) from boiled rabbit, chicken &c. Bring these ingredients to the boil, then simmer them gently till tender, remove the meat, then add to the stock the oysters that have been pounded to a purée, and rub altogether through a clean tammy; then put the soup into a bain-marie to get hot. Have some of the meat that was cooked in the soup cut up into very fine shreds, also some cooked macedoine of vegetables, and serve these with plainly boiled rice (vol. i. Rice for Curry), on a dish on a paper or napkin, first slightly sprinkling them with coralline pepper and finely chopped parsley.

Thick Victoria Soup

Purée à la Victoria

Put two ounces of butter in a stewpan with two or three sliced onions, a little bunch of herbs such as thyme, parsley, bayleaf, and ten or twelve good-sized sliced potatoes; fry all together till a pale golden colour, then add about three pints of good light stock from veal, rabbit, or chicken; let it come gently to the boil, skim the stock, cover up the pan, and let it simmer on gently for about half an hour; pass the purée through a tammy or very fine hair sieve; put it then into the bain-marie, and when it is quite hot add, for each quart of the purée, half a pint of warm single cream mixed with three raw yolks of egg and one ounce of butter; stir in the bain-marie till it thickens; strain into the tureen and garnish with prepared shredded lettuce. Have the heart of a large lettuce washed and dried, cut up in fine shreds, and fried in two ounces of butter for about ten minutes; put it in half a pint of stock, boil for about fifteen minutes, keeping it well skimmed, and then add it to the soup and serve hot.

CHAPTER IV

DRESSED FISH AND FISH ENTRÉES

SEE ALSO CHAPTERS V. VI. VII.

Codfish with Black Butter

Cabillaud au Beurre Noir

Take a slice of codfish with a portion of the liver attached, if possible; put it in salt and cold water for about one hour before cooking; then tie it up with a piece of tape and put it into a stewpan with enough boiling water to cover it; season with a little salt and a little lemon juice, add a slice or two of carrot, onion, leek, celery, turnip, and a bunch of herbs, such as thyme, parsley, and bayleaf, and six or eight peppercorns, tying all these in a little piece of muslin; let this simmer gently for ten minutes; when cooked take up the fish, and place it on the dish on which it is to be served; sprinkle over a little mignonette pepper, and serve with Black butter (vol. i.) over it. This can be served for a breakfast, luncheon, or dinner fish.

Fillets of Cod à la Sandringham

Filets de Cabillaud à la Sandringham

Take some slices of fresh cod and truss them in a round form, dry them in a clean cloth, season them with salad oil, Marshall's Coralline Pepper, salt, chopped eschalot washed and finely chopped fresh mushroom, fold in well-buttered foolscap paper, turn the edges in securely, and grill them on oiled straws in front of a clear fire for twenty to twenty-five minutes, then take up, place the fillets on a hot dish, pour the prepared sauce round, sprinkle on it some prepared crayfish bodies (allowing two or three to each person) over the sauce and serve quite hot for dinner or luncheon.

SAUCE FOR COD À LA SANDRINGHAM.—Take half a pint of boiling Veloute sauce (vol. i.), add to it a teaspoonful of French mustard, the same of mixed English ditto, two ounces of grated Parmesan cheese, and the liquor from the fillets; bring to the boil, tammy and use.

Fillets of Cod à la Victoria

Filets de Cabillaud à la Victoria

Take one or two slices of cod about an inch and a half thick, truss up with string and tie in round form, allowing a piece of the liver to each fillet; place them in a clean buttered baking tin, pour over them two tablespoonfuls of strained lemon juice, sprinkle over with a little coralline pepper and salt, cover with a well-buttered paper and stand the tin in another containing boiling water, and cook the fillets in a moderate oven for fifteen to twenty minutes. Arrange a purée of potato on a hot dish by means of a forcing bag with a large rose pipe, place the fillets on this, garnish the sides of the fillets with the same purée and serve with sauce prepared as below while quite hot for dinner or luncheon.

SAUCE FOR COD À LA VICTORIA.—Stir the liquor in which the fillets were cooked on to two ounces of butter and the same of fine flour that have been fried together without browning, add a quarter of an ounce of pounded live spawn, three-quarters of a pint of light fish stock or water, the purée from six Christiania anchovies, and a pinch of salt and coralline pepper; stir all together till it boils, tammy, rewarm and serve.

Dressed Crab

Crabe Dressé

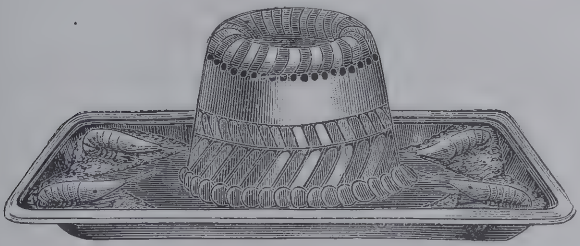
Put a fresh crab into a stewpan and boil it in slightly salted water for thirty to forty minutes according to the size of the fish; when cooked take it up and set it aside till cold, then remove the large and small claws, crack the large claw-shells and remove all the bone away, and with a fork carefully remove all the inside, making it quite crumby, and, separating all the pieces carefully, put aside about two tablespoonfuls of this to use later on; join all the little claws together and reserve them for twisting round the crab when it is dished

up. This forms a very pretty garnish. Take all the creamy part from the body of the crab, throw away the bag which will be found inside the case near the head; chop up all the creamy part and then put it in a basin with that from the claws, and add for seasoning a dessertspoonful of anchovy essence, a tablespoonful of French tarragon vinegar and the same of chilli, one tablespoonful of salad oil, a teaspoonful of mixed English and the same of French mustard, a dust of cayenne pepper, a pinch of salt, two tablespoonfuls of stiffly-whipped cream, the strained juice of one lemon, a pinch of castor sugar, a little fresh chopped tarragon and chervil; stir altogether with a wooden spoon, and with it fill up the body case of the crab that has been well washed and dried, piling it up well in the centre. Take that, set aside from the large claws and lightly sprinkle it over this creamy part, place the case thus filled on a dish on a paper, arrange the little claws around it, and here and there garnish it with sprigs of raw green parsley, and serve for breakfast, luncheon, or second course, ball suppers, &c.

Timbal of Crab à la Rosette

Timbale de Crabe à la Rosette

Take a plain timbal mould, put it on ice in a basin and line it about an eighth of an inch thick with Aspic jelly (vol. i.), ornament the bottom of the mould one inch deep, as in engraving, with plainly cooked vegetables, such as macedoine, carrots, turnips, cucumber, and French beans, cut in lengths about half an inch long, and about the thickness of a thick straw; place round the edge of these a ring of cucumber peas or green peas, set this garnish with a little aspic jelly, then pour into the mould a layer of crab purée (prawn or lobster), as below, to about the same depth as the vegetables; let this partly set, then arrange on the side of the mould another layer of the vegetables of the same depth as the preceding layers in a slanting direction from left to right, pour in a little aspic to set it, then add another layer in a contrary



direction (see engraving), set with aspic, fill up the mould with crab purée, and put aside till the contents are set. When ready to dish up, dip the moulds into hot water, pass a clean cloth over the bottom to absorb any moisture, turn out in the centre of a cold entrée dish; place little rounds of aspic jelly all round the base, garnish each corner of the dish with a cooked macedoine of vegetables mixed with a thick Mayonnaise sauce (vol. i.), place on the top of each of these bunches some plainly cooked prawns, and serve for an entrée or second-course dish, or for a cold collation.

Crab Purée.—Remove the bones from a small freshly cooked crab and with a fork take all the meat out of it, put this into a basin and mix with it a dust of Marshall's Coralline Pepper, a saltspoonful of salt, a teaspoonful of French and English mustard, a dessertspoonful of anchovy essence, and a tablespoonful of tarragon vinegar; pound all together till quite smooth, add a few drops of liquid carmine, half a gill of cream, and two gills and a half of liquid aspic jelly; rub all together through a fine hair sieve and use as described above

Eel à la Broche

Anguille à la Broche

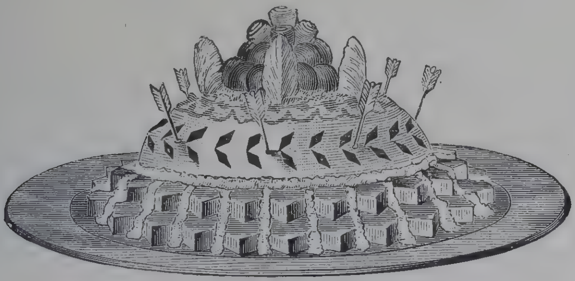
Skin and bone a large fresh eel and cut into nice pieces about two inches long, open them and bat them out well with a cold wet chopping knife, and dip each into a little warm butter, and mask the inside with a layer of the prepared purée not quite a quarter of an inch thick; wrap each piece separately in a piece of pork caul, dust over with Marshall's Crème de Riz, dip into whole raw beaten-up egg, sprinkle the farced side with a little grated Parmesan cheese, put the fish into a well-buttered sauté pan and cook them in a moderate oven for fifteen to twenty minutes, then take up, sprinkle over a little warm glaze, dish them on a hot dish on a nice hot bed of Cheese cream sauce, sprinkle over them a little fresh green parsley and coralline pepper, and serve at once for a second-course or luncheon dish. The bones from the fish can be used for fish stock.

Purée for Eel à la Broche.—Rub six Christiania anchovies through a fine wire sieve, mix with them two hard-boiled yolks of eggs also rubbed through a sieve, a dessertspoonful of finely chopped fresh green parsley, one chopped eschalot, two washed, dried, and chopped fresh mushrooms, one ounce of warm butter, a dust of coralline pepper and salt, and one whole raw egg; mix all together and use as directed.

Eel in Jelly à la Dieppe

Anguille en Gelée à la Dieppe

Skin and bone a good-sized eel, lay it open on a dish, and farce it, by means of a forcing bag and pipe, with the prepared farce; to do this spread out the farce in a long strip, then place in the centre of it any nice pieces of cold cooked fish, such as lobster, sole, oysters, and also some farced olives; roll the eel up with the farce inside, sew up the fish so that the farce cannot escape, truss it with tape in a round form, put it in a piece of buttered muslin, and place it in a pan, with sufficient boiling fish stock to cover it; add a few vegetables, such as carrot, onion, celery, and herbs, and boil for twenty-five to thirty minutes, according to the size of the eel; then take up, and when cold remove the tape &c., mask it over with Mayonnaise aspic (vol. i.), and, when cold, ornament it straight down the back with truffles, coral, and French gherkin, French red chillies, and hard-boiled white of egg. Set this with a little Aspic jelly (vol. i.), then dish up the eel, as in engraving, on aspic that is coloured an olive shade with Marshall's Sap Green, and garnish the centre with any nice salad or a macedoine of mixed vegetables, olives, anchovies, and chopped jelly. Arrange round the base of the dish two rows of little blocks of aspic jelly, forcing between each a little chopped aspic jelly; place in the eel at regular intervals some hatelet skewers, and serve for dinner, luncheon, or for a cold collation. Glass eyes can be used to garnish the fish if they are obtainable.



Farce for Eel à la Dieppe.—Pound four ounces of raw plaice or any white fish with four ounces of Panard (vol. i.), and three raw yolks of eggs till smooth, season with salt and a little coralline pepper, and rub through a sieve; then mix with a few drops of carmine, a saltspoonful of anchovy essence and chopped parsley, and use.

Eel à l'Épicurien

Anguille à l'Épicurien

Take a jar or bottle of prepared eels, open it, dip into hot water and turn out the contents, dip each piece of eel separately into finely sifted flour; put into a stewpan half a pint of good Espagnol sauce (vol. i.), a wineglassful of claret, two finely chopped eschalots, two or three washed fresh mushrooms and six pounded Christiania anchovies, and boil together for fifteen minutes; then add the eel and simmer again for a few minutes, dish up in the centre of a Purée of Potatoes (vol. i.) that has been arranged on the dish by means of a forcing bag with a large rose pipe, and serve while quite hot for dinner or luncheon.

Eel à la Florentine

Anguille à la Florentine

Open a jar of the prepared eels, dip into hot water, and turn out the contents into a pan in the bain-marie; when hot dish up in a pile on a hot dish, pour over it some good thick Tomato butter (vol i. page 25), garnish round the base with some boiled olive potatoes (see 'Potatoes à l'Albert') that have been turned with a garnishing knife, and mixed with a little warm butter and finely chopped raw green parsley, and serve hot for dinner or luncheon.

Eel à la Garrick

Anguille à la Garrick

Take a jar of the prepared eels, open and dip the jar into a little hot water and turn out the contents and set aside till cold. Arrange the pieces of eel on the dish on which they are to be served, pour over them the mixture prepared as below, garnish the four corners of the dish with a nice pile of well-washed crisp lettuce or other salad, and some quarters of hard-boiled egg. Serve for luncheon, ball suppers, or for any cold collation.

PURÉE FOR EEL À LA GARRICK.—Put into a basin a dessertspoonful of tarragon vinegar, a tablespoonful of salad oil, a little salt, and a pinch of coralline pepper, one large chopped eschalot, a dessertspoonful of French capers, two large raw ripe tomatoes freed from pips and peel, two chopped French red chillies, and a teaspoonful of mixed chopped tarragon and chervil; mix together and use.

Eel à la Jardinière. Green Sauce

Anguille à la Jardinière. Sauce Verte

Remove the skin, fins, and head from a nice fresh large eel, form it into a hoop shape, securing it with a trussing needle and string, and lay it in a well-buttered stewpan with two or three peeled and sliced onions, a bunch of herbs (thyme, parsley, bayleaf), twelve peppercorns, five or six cloves, a blade of mace, a pint and a half of good-flavoured light stock; just bring to the boil, place the lid on the pan and let it simmer gently for about forty minutes, and set it aside in the pan till cold. Then take up, remove the trussing string, mask the eel well over with aspic jelly, place it on a flat dish on which it is to be served, and fill up the centre with some nice cooked vegetables, such as cauliflowers, beans, carrots, and turnips, mixed all together, add a little mignonette pepper, salad oil, tarragon and chilli vinegar, cooked eschalot and parsley; garnish round the dish with prettily cut blocks of aspic jelly, and serve with Green sauce (vol. i. page 27) handed in a sauce-boat for ball suppers, dinner fish, or for any cold collation.

Eel à la Polignac

Anguille à la Polignac

Remove the skin, bones, and fins from a nice fresh eel, open it out perfectly flat and bat it out with a cold wet chopping knife, also remove the head and narrow part near the tail; season the inside of the fish with Marshall's Coralline Pepper, salt and strained lemon juice, and by means of a forcing bag with a large plain pipe arrange a layer of the prepared farce straight down the fish; spread the farce with a hot wet knife entirely over the eel, place the eel on a well-buttered baking tin, stand the tin in a pan containing boiling water, and cook it in a moderate oven for about twenty minutes; then take up the eel, place it on a hot dish on a bed of Mushroom purée (vol. i.), pour some Polignac sauce round the dish, arrange a good pile of watercress (that has been left in cold water till crisp, then shaken out, seasoned with a little salad oil, salt, tarragon and chilli vinegar, and a little finely chopped eschalot) at each end of the dish, arrange a pile of crayfish bodies (see recipe 'Turbot à la Chambord') that have been made hot in a bain-marie in the centre, and serve quite hot for dinner or luncheon.

Farce for Eel à la Polignac.—Rub six Christiania anchovies through a sieve, mix them with twelve bearded sauce oysters and their liquor, a good pinch of coralline pepper, two raw yolks of eggs, a teaspoonful of finely chopped parsley ; mix together and use.

Eel à la Vincent

Anguille à la Vincent

Open a bottle of prepared eels, dip it into hot water and turn out the contents into a stewpan with an ounce of butter, sprinkle over one ounce of Marshall's Crème de Riz, add two or three finely chopped fresh washed mushrooms, a teaspoonful of finely chopped raw parsley, a dessertspoonful of essence of anchovies, a few drops of liquid carmine, three-quarters of a pint of light fish stock or water, half an ounce of glaze, one tablespoonful of strained lemon juice, and a little coralline pepper ; simmer all together for twenty minutes, then dish up in a pile, garnish round with button mushrooms that have been warmed in the bain-marie, and serve hot for dinner or luncheon.

Eel Paupiettes à la Française

Paupiettes d'Anguilles à la Française

Skin and cleanse a small eel, split and bone it, and cut it into six or eight pieces ; bat them out with a knife, occasionally dipping this in cold water, and season the pieces with black pepper and salt. Prepare a forcemeat thus: Take one large tablespoonful of finely chopped parsley, a similar quantity of bread crumbs, one finely chopped eschalot, one bayleaf chopped fine, a sprig of thyme, two fresh mushrooms which are well washed and dried, a dust of coralline pepper, a pinch of salt, an ounce and a half of warm butter, and two raw yolks of eggs ; mix these up all together ; then spread a portion on the inside of each piece of eel and roll them up ; dip them into fine flour, then into whole beaten-up egg and into freshly made white bread crumbs ; fry in clean boiling olive oil or fat for fifteen minutes ; take up and sprinkle with a little lobster coral ; dish each on a bed of crisply fried parsley on a little square flat paper case, and serve for dinner, luncheon, or breakfast.

Souchet of Eels à la Berlin

Souchet d'Anguilles à la Berlin

Skin and wash a fresh eel and cut it in pieces about three inches long, put it into a stewpan with enough cold water (or fish stock, if you have it) to cover it, with one or two peeled and sliced onions, a bunch of herbs, such as thyme, parsley, bayleaf, six or eight peppercorns, and a pinch of salt; bring this to the boil, then let it simmer for about twenty minutes. When cooked, take out the pieces of eel, remove any fat from the liquor, and to each quart add four raw whipped whites of egg; bring again to the boil, simmer for about five minutes, then strain off the liquor through a clean soup cloth, after which reboil it and add the pieces of eel, also a tablespoonful of Julienne-cut strips of cucumber and lettuce, and tarragon, chervil, and parsley, also eight shredded cooked button mushrooms. Serve for dinner or luncheon. Soup should not be served when Souchet figures on the bill of fare.

Fillets of Haddock with Lobster Cream

Filets de Merluche au Crème de Homard

Take a nice fresh haddock, remove the bone and flatten out the fish, season it with Marshall's Coralline Pepper and salt, and place it on a well-buttered tin, cover over with a buttered paper, and cook in a moderate oven for fifteen to twenty minutes according to the size of the fish; when cooked the fish should be quite white and firm. Dish up on a flat dish, pour round the dish some Lobster cream sauce (see recipe), sprinkle over the fish a little finely chopped fresh parsley, place down the centre of the fish a row of croûtons of bread that are stamped out in rings about an inch and a half in diameter and half an inch thick, and fried in clean boiling fat to a pale golden colour, then brushed over with a little warm glaze, and the glazed side dipped into grated Parmesan cheese, and serve while quite hot for dinner or luncheon.

Lobster Cream

Pain de Homard à la Crème

Take eight ounces of freshly cooked lobster, six ounces of Panard (vol. i.), a large tablespoonful and a half of thick Bechamel sauce (vol. i.), one ounce of butter, a little salt and coralline pepper, three tablespoonfuls of cream, two eggs and a half, a saltspoonful of essence of anchovy, and a little of Marshall's Liquid Carmine; pound the lobster, and when it is smooth take it from the mortar, and pound the panard; then mix the lobster and the panard together with the seasoning, butter, and Bechamel, and when it is quite a smooth paste add the eggs and then pass through a wire sieve. Take a plain mould, butter it well, and then sprinkle it lightly over with lobster coral or chopped truffle; put the mixture into a forcing bag with a plain pipe, and fill up the mould with it; knock the mould on the table to make the farce fall well into the mould, and then put it in a stewpan with a fold of paper at the bottom, and boiling water halfway up the mould; draw the stewpan to the edge of the stove, and let it steam for half an hour, taking care that the water does not boil into the farce. When ready to serve, just run the knife round the edge, and turn the cream on to the dish on which it is to be served, and pour round it Lobster cream sauce (see recipe) and use for a dressed fish or for an entrée for luncheon.

Cold Cream of Lobster in Ragoût

Crème de Homard Froide en Ragoût

Take six ounces of good fresh lobster, four boned Christiania anchovies, one teaspoonful of anchovy essence, one large tablespoonful of thick cream, a dust of Marshall's Coralline Pepper and sufficient liquid carmine to make it a pale salmon colour; pound all together till perfectly smooth, then mix with it three-quarters of a pint of Aspic jelly (vol. i.) and two tablespoonfuls of Mayonnaise sauce (vol. i.) and pass it all together through the tammy or fine hair sieve; then put the purée into a stewpan, and mix with it a quarter of a pint of stiffly whipped cream. Thinly line a fancy jelly mould with aspic jelly, and ornament it with cut truffle, French gherkin, or cucumber, and hard-boiled white of egg according to taste, setting the garnish with a little liquid aspic jelly to keep it in its place. When the garnish is set, pour the prepared mixture into the mould, and let it remain on the ice or in a cold place till wanted; then dip the mould in hot water, pass a clean cloth over the bottom to absorb any moisture, and turn out the cream on to the dish on which it is to be served. Garnish all round the dish with a ragoût as below, arranging the different ingredients prettily, and serve for a cold entrée or in the fish course or as a ball supper dish.

GARNISH FOR CREAM OF LOBSTER IN RAGOÛT.—Cut up half a cooked lobster in dice shapes, also two or three button mushrooms and truffles, twelve crayfish (prepared in bottles), six bearded blanched oysters, twelve prawns and cooked mussels; season all together with a little salad oil, tarragon vinegar, a dust of coralline pepper, and a few little leaves of picked tarragon and chervil, and use.

Lobster Cutlets à la Clarence

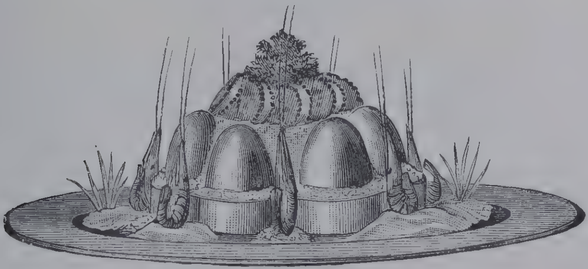
Côtelettes de Homard à la Clarence

Take eight ounces of cooked lobster that has been freed from bone, and pound it till quite smooth; then pound six ounces of panard with one ounce of fresh butter, season this with a dust of coralline pepper and a little salt; add a dessertspoonful of anchovy essence three boned Christiania anchovies, three whole raw eggs, one tablespoonful of Tomato sauce (vol. i.), and a few drops of liquid carmine, and pound these all together; then rub the mixture through a fine wire sieve and mix in a tablespoonful of thick cream. Butter some little cutlet moulds and garnish half of them with finely chopped raw parsley and coral, and the other half with parsley and truffle, in each case putting the parsley at the narrow end of the moulds; then put the mixture prepared as above into a forcing bag with a large plain pipe and force it out into the moulds; smooth the farce over with a hot wet knife and place the moulds in a sauté pan on a piece of paper; put sufficient fish stock or water at the bottom to prevent the mixture drying, place a buttered paper over the top and poach in a moderate oven for about fifteen minutes, then take them up, dish on a border of fish farce, and serve very hot with White Wine sauce round the base.

Salad of Lobster à la Turque

Salade de Homard à la Turque

Line a piccolo border mould about a quarter of an inch thick with aspic jelly, and fill up the centre with lobster purée, then set aside in a cool place till firm. Line some little egg moulds similarly to the border mould, and place them in a basin containing crushed ice; when the aspic is set line them again about an eighth of an inch thick with lobster purée, and place, when in season, a boiled bantam's or plover's egg in the centre; when these are not obtainable use the hard-boiled yolk of an egg; fill up the moulds with a little cool aspic jelly, close the two parts of the moulds together, and put them aside on ice till firm. When ready to serve dip the border mould into hot water, pass a clean cloth over the bottom to absorb any moisture, then turn out on to the dish on which it has to be sent to table; turn out the little eggs



similarly, and arrange one in each of the spaces of the border mould, and set this with a little finely chopped aspic jelly by means of a forcing bag with a small plain pipe; fill up the centre of the border with a nice lettuce salad, and on this arrange some cooked lobster prepared as below, and also one of the little eggs; garnish round the dish with a thick Mayonnaise sauce (vol. i.) made by mixing with half a pint of mayonnaise a quarter of a pint of liquid aspic, and stirring on ice till beginning to set, then use by means of a forcing bag and large rose pipe, and sprinkle here and there with a little lobster coral and chopped parsley, and garnish with some cooked prawns and little sprigs of tarragon and chervil, as in engraving; serve for a dressed fish, or for a second-course dish, or for a ball supper, &c.

PURÉE FOR LOBSTER À LA TURQUE.—Pound all together till smooth half a pound of cooked lobster, six washed and boned anchovies, two hard-boiled yolks of eggs, a dessertspoonful of anchovy essence, a dust of coralline pepper, a few drops of liquid carmine, two tablespoonfuls of thick cream, and one tablespoonful of salad oil; when pounded mix in three-quarters of a pint of aspic jelly, rub through a tammy cloth or fine hair sieve and use when cooling.

GARNISHING FOR LOBSTER À LA TURQUE.—Take the body from a cooked lobster, free it from bone, and cut it into slices about a quarter of an inch thick, place the pieces on a dish or tin and mask them over with a little liquid aspic jelly, sprinkle with a little lobster coral and finely chopped parsley and leave them till set, then trim the edges and use.

Soufflé of Lobster à la Diable

Homard en Soufflé à la Diable

Chop finely a large freshly cooked lobster and the creamy part of the head; put the raw yolks of six eggs in a basin and stir them well for ten minutes with a saltspoonful of French mustard, a pinch of English mustard, a dust of coralline pepper, a pinch of salt, a saltspoonful of tarragon vinegar, a pinch of chopped tarragon, a teaspoonful of essence of anchovy, and a few drops of carmine; then add the cut lobster and two tablespoonfuls of stiffly whipped cream; whip the whites of eight eggs till quite stiff, with a pinch of salt, and add to the other ingredients. Butter a pie dish or soufflé dish, put a band of well-buttered paper round it, standing about three inches higher than the edge of the dish, and pour in the mixture and put into the oven to cook for twelve to fifteen minutes; take up, remove the paper, and sprinkle a little lobster coral or coralline pepper on the top; serve hot on a napkin and sprinkle with chopped parsley, and serve Tomato butter (vol. i. page 25) in a boat if served in the fish course; if served as a second-course dish in place of game omit the Tomato butter.

Mackerel à la Claudine

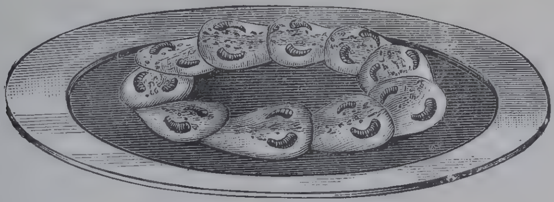
Maquereau à la Claudine

Take a nice large fresh mackerel, split it down the back and remove the bone, season the fish with salad oil, chopped fresh mushroom, salt, mignonette pepper, and finely chopped eschalot; put on to a grill iron and cook in front or over a brisk fire for about fifteen minutes, then take up and serve on a hot dish with Claudine sauce for dinner, luncheon. or breakfast.

Fillets of Mackerel à la Commodore

Filets de Maquereau à la Commodore

Remove the fillets from a nice fresh mackerel, free them from skin and bone, and bat them out with a knife that is occasionally dipped in cold water; cut each fillet into two portions, trim them neatly, place them in a buttered sauté pan, season them with coralline pepper, salt, and a little strained lemon juice, put a buttered paper over them, and cook in a tin containing boiling water in the oven for twelve minutes. When cooked, dish them on a hot dish *en couronne*, as in engraving, with hot Commodore sauce poured over; garnish the fillets with the prepared or fresh prawns, and little bunches of finely shredded button mushrooms, and French gherkins, and serve as a hot dish for dinner or luncheon. Fillets of salmon &c. are excellent done in the same way.



Fillets of Mackerel. Parsley Sauce

Filets de Maquereau. Sauce Persil

Take the two fillets from the mackerel, and if they are large cut each into three; bat them out and trim them with a wet knife on a wet board. Butter a sauté pan, place the fillets in it, season them with a little pepper, salt, and a little lemon juice, cover them over with a buttered paper, and bake in a moderate oven for about ten minutes. Dish the fillets straight down the dish, resting one on the other; pour the Parsley sauce (vol. i.) over them, and serve hot for dinner or luncheon.

Red Mullets à la Française

Rougets grillés à la Française

Take some fresh red mullets, wipe them carefully with a soft dry cloth, trim off the fins and score with parallel cuts through the skin about one-eighth of an inch apart; season with salad oil, coralline pepper, salt, and finely chopped eschalot, capsicum, and fresh parsley; let the fish remain in the seasoning for about an hour before cooking, then wrap each up in a fold of well-oiled foolscap paper, and place on a hot grill iron and cook over a bright fire for twelve to fifteen minutes according to the size of the mullet, turning them from side to side with a palette knife during the cooking. When done take up on a plate and remove the paper, and place them on a hot dish on a dish-paper, brush over each with a little warm thin glaze, garnish here and there with little fresh sprigs of parsley, and serve hot for dinner, luncheon, or breakfast.

Red Mullet à la Parisienne

Rouget à la Parisienne

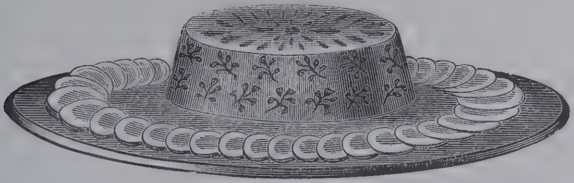
Take a whole red mullet, dry it with a clean soft cloth and remove the fins, season the fish with salt, coralline pepper, finely chopped eschalot, chopped fresh mushrooms and a little salad oil, place it on a baking tin, stand it in another containing boiling water, season it with the juice of a lemon, cover over with a buttered paper, and cook in a moderate oven for fifteen to twenty minutes, according to the size of the mullet. Then dish up on a purée of mushrooms (vol. i. page 35), sprinkle over each a little warm glaze, and serve hot with the sauce prepared as below round the dish.

Sauce for Mullet à la Parisienne.—Take the liquor in which the mullets were cooked, free it from fat, mix it with the pulp of four large raw ripe tomatoes, a few drops of carmine, the juice of a lemon, a little coralline pepper, half an ounce of glaze, three wineglassfuls of white wine, mix this on to half an ounce of arrowroot that is mixed with an ounce and a half of butter, stir all together till boiling, then tammy, rewarm in the bain-marie and use.

Oysters in Curry à la Zola

Huîtres en Kari à la Zola

Cut four ordinary-sized peeled onions in tiny dice shapes, and fry them for about fifteen minutes in one ounce of butter with a sprig of thyme and two chopped bayleaves; stir these occasionally while cooking, then mix with them a dessertspoonful of Marshall's Curry Powder, ditto of tamarinds, ditto of chutney, six crushed cardamoms, a dessertspoonful of lemon juice, a saltspoonful of salt, half a grated cocoanut, and the milk of one, one ounce of Marshall's Crème de Riz, half a pint of oyster liquor, and a quarter of a pint of white wine; stir these together over the fire till the mixture boils, then let it simmer on the side of the stove for about half an hour, add the pounded beards of the oysters mentioned below, and rub all together through a tammy or fine sieve; replace the purée in a stewpan, then mix with two gills and a half of Aspic jelly (vol. i.), and three and a half to four dozen blanched bearded sauce oysters that have been sliced; add two tablespoonfuls of whipped cream, and stir together until the mixture begins to set. Line any nice fancy mould about one-eighth of an inch thick with aspic jelly, ornament it as in engraving with little sprigs of chervil, little strips of hard-boiled white of egg, and strips of French red chilli, setting the garnish with a little more aspic to keep it in place; line the mould again with Aspic cream (vol. i.) about one-eighth of an inch thick, and pour the mixture prepared as above into the mould, and put it aside till set, then dip it into hot water, pass a clean cloth over the bottom of the mould to absorb any moisture, and turn out on to a dish; arrange round the dish some



finely sliced raw cucumber that is seasoned with a little pepper and salt, oil and vinegar, and inside this place little borders of hard-boiled volk and white of egg rubbed separately through a wire sieve.

Poached Oyster Soufflé

Soufflé d'Huîtres Poché

Put into a stewpan two ounces of good butter, two ounces of fine flour, a saltspoonful of salt, a pinch of Marshall's Coralline Pepper, and three raw yolks of eggs, and mix with a gill of strained oyster liquor, a dessertspoonful of strained lemon juice, and a large wineglass of white wine; stir these over the fire till they come to the boil, then add two dozen large sauce oysters that have been freed from the beards, and cut up into small square pieces, and add another wineglass of white wine and lastly the whites of five eggs, that have been whipped very stiff, with a pinch of salt. Butter a soufflé dish well, and place a band of well-buttered paper round the outside, so that it stands about three inches above the dish; pour the soufflé mixture into it, and place the tin in a stewpan containing boiling water to about three-fourths the depth of the mould, watch the water reboil, then draw the pan to the side of the stove and steam for forty minutes. When the soufflé is cooked, take up and place it on a hot dish on a paper or napkin, remove the paper band, and surround the case with a clean folded napkin; sprinkle over the top a little lobster coral or coralline pepper and chopped parsley, and serve at once. This can be used for an entrée or in the fish course, and the mixture can, if liked, be cooked in small cases, when one case should be served to each person; these will take eighteen minutes only to cook, and can be served for an entrée or in the fish course, or as a second-course dish.

Perch à la Belenne

Perche à la Belenne

Well cleanse, wash and scale some fresh perch, cut off the fins, dry well in a clean cloth, lay on a dish and season with salad oil, coralline pepper, salt, finely chopped eschalot and French gherkin, place on each fish in a slanting position three boned Christiania anchovies, wrap each up in a well-oiled double heart-shaped sheet of foolscap paper, fold in the ends of the paper to prevent the gravy escaping; pour into each a tablespoonful of sherry and the same of Espagnol sauce (vol. i.), and close up. Place the fish on a well-oiled baking tin, and cook in a moderate oven for fifteen to twenty minutes, according to the size of the perch; when sufficiently cooked the papers will be a nice brown colour. Dish them up on a hot dish in the papers, slightly overlapping one another, and serve hot for breakfast, dinner, or luncheon.

Perch Souchet

Souchet de Perche

Well cleanse and wash some nice fresh perch, remove the fins and take the fillets from the fish, and put them into a well-buttered sauté pan, sprinkle over them a little strained lemon juice and a wineglassful of white wine, and set them on one side for an hour or so. Put the bones and trimmings from the fish into a stewpan with half an ounce of glaze, two or three sliced onions, a good bunch of herbs, bay-leaf, thyme, parsley, a strip or two of celery, twelve black and white peppercorns, four cloves and a pinch of salt; cover with fish stock or cold water and a dessertspoonful of Bovril, just bring to the boil, remove the scum and simmer for about half an hour, then strain and free it from fat, add the gravy in which the fillets were marinaded, and three raw whites of eggs to each quart of liquor; whip it well with a whisk, just bring to the boil and simmer for about ten minutes, then strain through a clean soup cloth, add the parsley and lettuce prepared as below, put the fillets into it, and simmer them for about eight minutes; turn out into a deep entrée dish or soup bowl and serve boiling hot for soup and fish combined. Grissini or very crisp dry toast is nice handed with it.

Garnish for Perch Souchet.—Pick some nice fresh green parsley into very tiny leaves, also cut some little leaves of tarragon and chervil into diamond shapes, just bring to the boil, then strain and rinse them in cold water and use. Cut a nice fresh well-washed lettuce into fine shreds and cook till tender, then strain and use.

Perch à la Royale

Perche à la Royale

Wash, cleanse and scale some fresh perch, remove the fins and eyes and dry in a clean cloth; score the fish slantwise from belly to back, (see Red Mullets à la Française), season the fish with salt and Marshall's Coralline Pepper, put them into a well-buttered sauté pan with a table-spoonful of lemon juice, cover with a well-buttered paper, and cook in a moderate oven for about fifteen minutes; dish up on a hot flat dish, pour the prepared sauce over, and serve for breakfast, luncheon, or dinner.

Sauce for Perch à la Royale.—Put the gravy in which the fish was cooked into a stewpan with a quarter of an ounce of arrowroot that is mixed with half an ounce of butter, a quarter of a pint of oyster liquor, and a quarter of a pint of thick cream; stir till it boils, then add twelve bearded sauce oysters, a pinch of chopped raw parsley, and use.

Fillets of Plaice with Lobster Cream Sauce

Filets de Plie. Sauce Crème de Homard

Take the fillets from a nice fresh plaice; remove the skin, and bat the pieces out with a cold wetted chopping knife; place them on a well-buttered baking tin or sauté pan, sprinkle over with a little salt and Marshall's Coralline Pepper, and strained lemon juice; cover over with a well-buttered paper, and put them into a moderate oven for about fifteen minutes, when the fillets should be firm and quite white. Then take up on a hot dish by means of a palette knife or slice, and pour over them some Lobster cream sauce; sprinkle on the top a little finely chopped fresh parsley. Serve for a dressed fish for dinner or luncheon while quite hot. Other fillets such as salmon, turbot &c. are excellent cooked in the same way.

Fillets of Plaice with Anchovies à la Royale

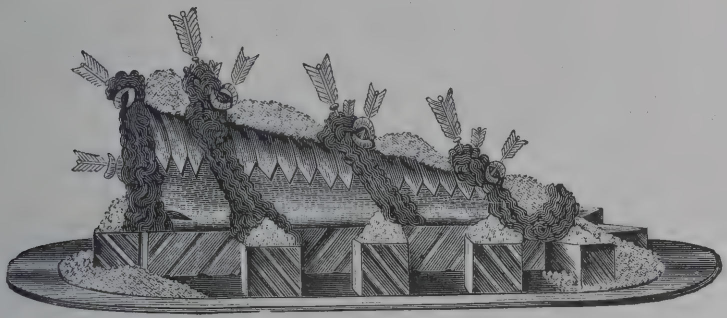
Filets de Plie aux Anchois à la Royale

Take the fillets from the fish, remove all the bone and skin, and bat them out with a heavy wet knife; then cut crosswise into fillets, making each sufficiently large for one person; season with a little salt and a tiny dust of white pepper, place them in a buttered sauté pan and sprinkle each fillet with a little lemon juice, put a buttered paper over them and cook in a moderate oven for twelve to fifteen minutes; then dish them up in the form of cutlets. For the sauce take the liquor in the sauté pan and work into it by degrees two ounces of fresh butter, a tablespoonful of cream, ditto of thick Bechamel Sauce (vol. i.), and a teaspoonful of essence of anchovy; work these till quite smooth, add four or five drops of Marshall's Liquid Carmine and pour over the fillets. Then lightly sprinkle this with a little finely chopped parsley; place on the top of each fillet a rolled fillet of anchovy and on the anchovy a little hard-boiled yolk of egg, that has been chopped or passed through a wire sieve. Serve for dinner, luncheon, or breakfast. Any white fish can be cooked in a similar way

Salmon à la Fiord

Saumon à la Fiord

Take a piece of the tail end of salmon weighing four or five pounds, cleanse and boil it as in vol. i. page 77, 'Salmon à la Montpellier,' and when cooked leave it in the liquor till cold, then take up and place on a pastry-rack or sieve and coat it thickly over with liquid Aspic mayonnaise (vol. i. page 27). Have a prettily cut croûton of fried bread about two inches deep and large enough to rest the salmon on, place this on a large dish, then put the fish on it. Prepare some butter as below, and by means of a forcing bag and large rose pipe garnish the top and sides of the salmon as shown in the engraving, placing here and there some cut and chopped aspic jelly and hatelets with truffles, cooked crayfish, or prawns, button mushrooms, &c., and round the dish place at intervals some prettily-cut blocks of aspic jelly. Serve Suédoise sauce in a boat. This is a very elegant dish for ball supper, &c.

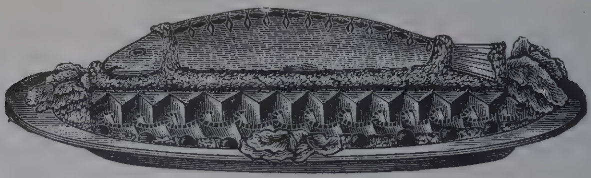


Butter for Garnishing Salmon à la Fiord.—Take three-quarters of a pound of fresh butter, six hard-boiled yolks of egg, half a pint of picked shrimps, a tablespoonful of anchovy essence, two tablespoonfuls of salad oil, two ounces of lax, a quarter-ounce of Marshall's Coralline Pepper, eighteen Krüger's appetit sild, and pound altogether till smooth, colour with carmine, making the mixture a salmon colour; then rub all through a fine hair sieve, mix well together and put into the forcing bag and use as directed.

Salmon à la Monte Carlo. Sauce Suédoise

Saumon à la Monte Carlo. Sauce Suédoise

Take a small fresh salmon and put it in salted cold water for two to three hours before cooking, then with a sharp knife remove the scales and fins, and clean it thoroughly; truss the salmon at the head with a trussing needle and fine string, and wash it well in cold water, then dry in a cloth and place it in a piece of well-buttered muslin or calico; tie it up with a piece of broad tape and put it in a fish kettle with sufficient boiling water to cover it; season with salt and French vinegar, and add some cleansed vegetables, such as carrots, onions, leeks, celery, and herbs (thyme, parsley, and bayleaf), about eighteen peppercorns, a blade of mace and six or eight cloves. Watch the water reboil and for each pound of salmon boil steadily for ten minutes, then take the pan off the stove and set it aside until the fish is cold; take up, drain, and remove the cloth, trussing strings &c., and place the fish on a dish; mask it with a thick coating of Mayonnaise aspic (vol. i.) so that it is completely covered, and when this is set mask it over with liquid Aspic jelly (vol. i.). Arrange a bed of chopped aspic on the dish on which the fish is to be served, and place the salmon upon it; colour some aspic jelly with sufficient liquid carmine to make it a pale salmon colour, and another portion with a little of Marshall's Sap Green to make it an olive colour; put these aside separately to set, and when firm cut them into slices, not quite a quarter of an inch thick; stamp out some of these with a leaf cutter (leaving the remainder to serve, as instructed below), and then ornament the salmon straight down the back with the aspic leaves; place two glass eyes in the fish, and arrange the remaining coloured blocks of aspic jelly all round the sides, in any pretty design; put some finely chopped aspic jelly in a bag with a plain pipe, and finish garnishing with this, as in engraving. Serve as a top or bottom dish for a ball supper, with Suédoise sauce (see recipe). A large piece of salmon or a trout can be prepared in a similar manner.



Salmon Cutlets à la Bergen

Côtelettes de Saumon à la Bergen

Take half a pound of cooked salmon (that left from a previous meal will do), rub it through a wire sieve, and then mix it in a basin with a tablespoonful of thick Tartare sauce (vol. i.) and two tablespoonfuls of liquid aspic jelly; then add a quarter of a pint of stiffly whipped cream and a dessertspoonful of lemon juice. Have some new French bread cut in slices about a quarter of an inch thick; stamp these out in cutlet shapes with a cutlet cutter, and fry them in clean boiling clarified butter till a pretty golden colour; let these cool, then mask them over with a thin layer of clotted cream, and on the cream place a layer of the salmon mixture; smooth this over into the shape of the bread with a wet, warm knife, then sprinkle it lightly with finely chopped aspic jelly, and on this sprinkle a little chopped parsley or tarragon and chervil; the addition of a little coral or coralline pepper gives a pretty effect. Dish up the cutlets *en couronne* on a little chopped aspic jelly and serve with a Cucumber Salad (see recipe) in the centre for a cold entrée or for any cold collation.

Salmon Steak à la Cussy

Tranche de Saumon à la Cussy

Take a nice slice of salmon about one and a half to two inches thick, season it with salad oil, salt, finely chopped eschalot, Marshall's Coralline Pepper; place it in a baking tin and stand the tin containing it in a tin with some boiling water in a moderate oven, cover the salmon with an oiled paper and let it cook for fifteen to twenty minutes, during which time be sure not to let the fish get dry. Then place on a hot dish, and pour some Cussy sauce all over, sprinkle the salmon over with crayfish bodies (those in bottles that are made warm in the bain-marie are very nice), serve at once for dinner, luncheon, or breakfast dish. Soles, fillet of codfish &c. are excellent in the same way.

Salmon Steak à la Falmouth

Tranche de Saumon à la Falmouth

Take a thickly cut middle slice of salmon, season it with warm butter, mignonette pepper, and salt, place it on a grill iron on oiled straws and grill in front of a brisk fire for about fifteen minutes, then take up on a hot dish, pour round it the prepared sauce, sprinkle over the top a little of Marshall's Coralline Pepper and finely chopped raw parsley, and serve quite hot for dinner or luncheon.

SAUCE FOR SALMON STEAK À LA FALMOUTH.—Remove the beards from a dozen sauce oysters, put their liquor into a stewpan with two finely chopped eschalots, the purée from six Christiania anchovies, half a pint of mushroom liquor, the juice of one lemon, stir on to one and a half ounces of butter that have been fried with an ounce of fine flour without browning; stir together till boiling, tammy, add the oysters that have been cut in slices, a dessertspoonful of French capers and a dust of coralline pepper, and use.

Slices of Salmon à la Suédoise

Tranches de Saumon à la Suédoise

Take, for ten to twelve persons, about two pounds and a half of salmon, cut it crosswise in slices about a quarter of an inch thick, then season these with a little mignonette pepper, salt, and a slight sprinkling of mustard; have some whole raw egg beaten up in a basin or on a plate, and to each egg add one ounce of warm butter. Dip the slices of salmon into this, and then into freshly made white bread crumbs, and fry in clean boiling oil or clarified butter (or fat can be used if wished) for six to eight minutes; then take up and arrange each slice in a square Neapolitan paper; dish up in a pile, and serve for dinner or luncheon with Suédoise sauce handed round in a boat.

Slices of Salmon à la Vanderbilt

Tranches de Saumon à la Vanderbilt

Take some fresh salmon, and cut it into slices about an inch and a half to two inches thick, allowing about three ounces of fish to each person, place them in a sauté pan with two ounces of butter, half a pint of white wine and half a pint of tomato pulp (made by rubbing four or five tomatoes through a sieve); sprinkle over them the strained juice of one lemon, place a well-buttered paper over the top, and put the cover on the pan; bring the contents to the boil, then draw the pan to the side of the stove, and simmer for about twenty minutes; then remove the paper, and carefully take up the slices of salmon, arrange them on a hot dish, and garnish both ends of the dish with cooked Cucumber (see recipe) and Salsifies if in season (vol. i. page 239), and at the sides of the dish place hot cooked button mushrooms; thicken the liquor in which the salmon was cooked with one ounce of Marshall's Crème de Riz which

has been mixed with a tablespoonful of white wine and coloured with a little carmine; stir these together in the pan till it boils, then tammy; make it quite hot in the bain-marie, and serve round the fish and some in a sauceboat. Serve hot for dinner party or luncheon.

Fillets of Salmon à l'Alexandra

Filets de Saumon à l'Alexandra

Take a piece of salmon and cut it in neat fillets, remove the skin, season with coralline pepper and salt, and a little lemon juice, and roll the fillets up into little rounds and tie them up in bands of buttered paper and put them in a stewpan with enough really good fish stock to cover them; sprinkle a few drops of lemon juice or a little white wine on the tops and cook for twelve to fifteen minutes. Take them up, remove the papers, and lightly glaze them over with warm glaze; oil some little square paper cases on the outside, and dry them in the screen and put one of the prepared fillets in each case and garnish round the fillet with Cucumber peas (see recipe), and put a little piece of Montpellier or Maître d'Hôtel butter (vol. i.) about the size of a Spanish nut on the top of each fillet and serve on a hot dish with a dish-paper on it, as a dinner fish, fish entrée, or for luncheon. These fillets are also nice when cold.

Fillets of Salmon in Paper à l'Anvers

Filets de Saumon en Papillote à l'Anvers

Take about a pound of the middle of salmon with the backbone removed to make a dish for five or six persons, and cut it in nice slices about a quarter of an inch thick; remove the skin and lightly bat out the pieces with a wet knife, season with a little coralline pepper and salt and warm butter and strained lemon juice; cut some foolscap paper into heart shapes and double and fold the edges so as to form a bag or case, oil these on the outside, and place a fillet of salmon in each with a tablespoonful of Tomato purée (vol. i. page 35); wrap up the ends of the paper and put the cases in a well-greased tin with a paper over the top to prevent the cases getting browned in the cooking; place the tin in the oven for about ten minutes, this will make the paper cases puff out. Dish up the cases on a hot dish on a dish-paper or napkin, garnish with a little green tarragon and chervil or parsley. These make an excellent dish for breakfast, dinner, or luncheon, and should be served directly they are taken from the oven.

Little Fillets of Salmon à la Gorgona

Petits Filets de Saumon à la Gorgona

Take for eight or ten fillets, one pound and a half of salmon, remove the skin and cut in slices about a quarter of an inch thick; place these on a wetted board or table and bat them out with a wet knife, then place on each a boned fillet of Christiania anchovy and season this side of the salmon fillets with finely chopped eschalot, French gherkin, a little fennel or parsley, a dust of Marshall's Coralline Pepper and salad oil; roll up each fillet into cylinder shape with the seasoning &c. inside, dip them in oil and then into fine flour and whole beaten-up egg and fry in clean boiling fat for twelve to fifteen minutes, when they should be a nice golden colour; when cooked remove them from the fat and dish on a dish-paper or napkin; garnish with crisply fried parsley and serve with Gorgona sauce in a boat for breakfast, luncheon, or dinner.

Fillets of Salmon à la Mendip

Filets de Saumon à la Mendip

Take a piece of the tail end of salmon, slip off the skin and cut into slanting slices about half an inch thick, place on the table or slab, bat them out with a cold wet chopping knife, season them with salt, coralline pepper, strained lemon juice and a little finely chopped eschalot and parsley, put into a buttered sauté pan and cook them in a moderate oven for about fifteen minutes, with a buttered paper over, and dish them *en couronne* on a flat dish. Add to the gravy in which the fillets were cooked half an ounce of glaze, the purée of two raw ripe or tinned tomatoes, half an ounce of Marshall's Crème de Riz that has been mixed with a wineglass of white wine, and six Krüger's appetit sild that have been finely chopped; stir together till boiling, then add half a gill of cream, tammy it and pour round the fillets on the dish. Serve quite hot for dinner or luncheon.

Fillets of Salmon à la Mouchy

Filets de Saumon à la Mouchy

Take a piece of salmon, allowing about one and a half to two ounces for each fillet, cut it in pieces about a quarter of an inch thick, bat them out with cold water on a wetted board, trim them as square as possible, season with a little pepper and salt, and then mask each fillet over with salmon farce, using a wet hot knife for the purpose; sprinkle half of each fillet lightly with chopped truffle; then place them in a buttered sauté pan with a wineglass of white wine that has had half an ounce of glaze dissolved in it, and place a buttered paper over the top; stand them in a moderate oven to cook for about fifteen minutes; then take them up on a plate, and mask them over with the white sauce, and arrange them on a border of salmon farce; pour the red part of the sauce round the dish; garnish each fillet with a large thin slice of truffle, and serve.

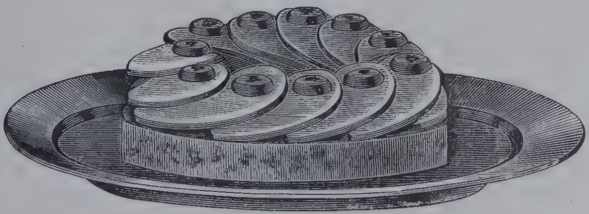
SAUCE FOR FILLETS OF SALMON À LA MOUCHY.—Take the bones and skin from the fish, and put them in a stewpan with a sliced onion, a bunch of herbs (thyme, bayleaf, and parsley), a small handful of peelings and stalks of fresh mushrooms, two wineglasses of white wine, a pint and a half of water, six or eight peppercorns, and bring to the boil; skim, and let it boil on slowly for about twenty-five to thirty minutes; then strain it, and to one pint of this liquor add the gravy from the cooking of the fillets, and stir it all together on to two and a half ounces of fine flour and two and a half ounces of butter that have been fried together without discolouring; bring this to the boil, then add half a gill of cream, a dust of Marshall's Coralline Pepper, and tammy. Take from it enough for masking the fillets, and add a little more cream to the remainder, for pouring round the dish, colouring with a few drops of carmine.

FARCE FOR FILLETS OF SALMON À LA MOUCHY.—Take half a pound of raw salmon, and the trimmings from the fillets, half a pound of panard, a few drops of carmine, a dust of coralline pepper and salt, two raw yolks and one whole egg; pound the fish and panard separately, then mix them together and pound again, add the eggs &c. and rub through a sieve and use. Enough for ten to twelve portions.

Fillets of Salmon à la Roumanie

Filets de Saumon à la Roumanie

Take a nice sound piece of salmon and cut it into slices a quarter of an inch thick and four and a half inches long; bat each fillet out with a cold wet chopping-knife, place them in a buttered sauté pan, sprinkle over each a little strained lemon-juice, grated Parmesan cheese,



salt, coralline pepper, and a little sherry, cover them with a well-buttered paper, stand the sauté pan in a tin containing boiling water, and cook the fillets in a moderate oven for twelve to fifteen minutes, when they should be quite firm. Dish them up on a border of potatoes, mask the fillets with a little warm glaze, garnish each with little fish quenelles, pour the prepared sauce round the dish and serve while quite hot.

SAUCE FOR SALMON À LA ROUMANIE.—Put the bones and trimmings from the fish and the beards and liquor from six oysters into a stewpan with two sliced onions, a bunch of herbs, thyme, parsley, bayleaf, six or eight peppercorns, half a pint of white wine, three sliced tomatoes, the juice of two lemons, a little salt and one pint of fish stock or water; bring this to the boil, simmer it for about half an hour, then strain off and mix one pint of it on to two ounces of fine flour that have been fried with two ounces of butter without browning; stir till it boils, add the liquor in which the fillets were cooked, a few drops of liquid carmine, half a gill of cream, and a dust of coralline pepper, tammy, and use.

QUENELLES FOR GARNISH FOR SALMON À LA ROUMANIE.—Take a quarter of a pound of white fish and six bearded sauce oysters and pound them till smooth, mix with the purée three ounces of Panard (vol. i.), a dust of coralline pepper, a little salt, two small raw eggs, and one tablespoonful of cream; rub altogether through a wire sieve, put into a forcing bag with a plain pipe, force out into little bouche moulds that are buttered and sprinkled with a little finely chopped green parsley, poach them for ten minutes, then turn them out and use one for each fillet of salmon.

Mazarine of Salmon à la Riche

Mazarine de Saumon à la Riche

Take eight ounces of raw scraped salmon and pound it till smooth; pound together four ounces of Panard (vol. i), three ounces of fresh butter, and one tablespoonful of thick Bechamel sauce, a little coralline pepper, one ounce of pounded live spawn, six boned Christiania anchovies, and a pinch of salt, a few drops of carmine and three whole eggs. When smooth mix in the pounded fish and rub all through a wire sieve; add to the purée a tablespoonful of thick cream, put the mixture into a forcing bag with a plain pipe and force it out into a buttered and papered turban mould that has been garnished with prettily cut truffle. Place the mould in a stewpan on a fold of paper, surround it with boiling water to three parts the depth of the mould, watch the water reboil, then draw the pan to the side of the stove and let the contents poach for about thirty minutes. When cooked take up, turn out on to a hot dish, garnish the centre with a ragoût of button mushrooms, truffle, cooked lobster that is freed from shells and cut into dice shapes, or some of the prepared crayfish or prawns and blanched bearded oysters, all of which should be warmed together in a little fish stock in the bain-marie; pour Riche sauce all round the mazarine and serve hot for dinner or luncheon.

Hot Salmon Soufflé. Sauce Riche

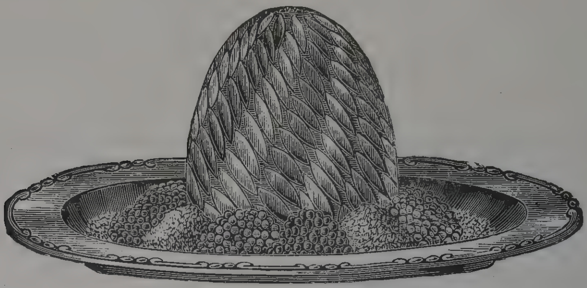
Soufflé de Saumon Chaud. Sauce Riche

Put into a stewpan three ounces and a half of butter, three ounces of fine flour, one tablespoonful and a half of anchovy essence, three washed and boned chopped Christiania anchovies, four raw yolks of eggs, a dust of Marshall's Coralline Pepper, a pinch of salt, and a saltspoonful of Marshall's Liquid Carmine, mix with not quite one pint of cold milk, and stir over the fire until the mixture boils; then add two more tablespoonfuls of cold milk, a tablespoonful of strained lemon juice, ten ounces of finely chopped raw salmon, and six whites of eggs that have been whipped stiff, with a pinch of salt. Butter and paper a soufflé tin (see recipe Soufflé of Whiting in Surprise) so that the paper stands about four inches above the tin, pour in the prepared mixture, sprinkle it over with a few browned bread crumbs, break half an ounce of butter into little pieces and put the pieces here and there over the mixture, bake the soufflé in a moderate oven for three-quarters of an hour, then remove the band of paper and place a folded napkin round the tin. Sprinkle the soufflé with a little chopped parsley, and serve at once with Riche sauce for an entrée for dinner or luncheon.

Salmon Mousse à la Dagmar

Mousse de Saumon à la Dagmar

Take a mousse mould and line it about one-eighth of an inch thick with Aspic jelly (vol. i.), then ornament it with a garnish of salmon and cucumber purée that is cut out in shapes, and arrange them alternately until the mould is completely covered, then line the garnish all over with a thin layer of aspic jelly to set it to the mould, and fill up the latter with a mixture as below, and put it away to get set, then dip it into hot water and turn the mousse out on a dish; garnish with a salad of cooked beetroot and turnips, and little bunches of chopped aspic jelly. Serve for ball supper, luncheon &c.



Cucumber Purée for Salmon Mousse à la Dagmar.—Peel and cut up a small cucumber, put it into a stewpan with enough cold water to cover it; season it with a little salt, then place the stewpan on the stove and bring to the boil; let it simmer gently for about ten minutes, then strain off and press the water from it and pound it till smooth, and mix with it half a pint of liquid aspic jelly and two tablespoonfuls of Mayonnaise sauce (vol. i.); colour with a little of Marshall's Apple Green, then tammy and set away to cool in a sauté pan to about one-eighth of an inch thick, then stamp out and use.

Salmon Purée for Mousse à la Dagmar.—Take a quarter of a pound of cooked salmon, two hard-boiled yolks of eggs, two fillets of Krüger's marinaded fillets of herring, a few drops of carmine, a tablespoonful of cream, and pound together; then mix with rather more than half a pint of cool liquid aspic, tammy and set to cool, and use in the same way as the cucumber.

Mixture for inside the Mould.—Take four ounces of cooked salmon, four Christiania anchovies, a little carmine, a teaspoonful of essence of anchovy, a dust of coralline pepper, one and a half tablespoonfuls of salad oil; pound and rub through a fine sieve, and then mix the purée with two gills and a half of whipped aspic and one gill of stiffly whipped cream, then add three cooked button mushrooms and two or three truffles cut up in tiny dice shapes; mix together on ice till the mixture begins to set, and then pour into the mould.

Salad for above.—Cut the cooked beetroot out with a pea-shaped cutter, and season it with a little salad oil, tarragon vinegar, and mignonette pepper; cut the turnips out in the same shape, and put them in a stewpan with cold water and bring to the boil, then strain and put them into a stewpan with boiling water seasoned with a little salt and cook till tender, then strain and when cool season as for the beetroot.

Fried Sole with Anchovy Butter

Sole Frite au Beurre d'Anchois

Skin a large fresh sole, trim and wash it, and dry it in a clean cloth, then split the underneath fillets straight down with the point of a sharp knife; break the bone about an inch from the tail and the same distance from the head; flour the fish, then dip it in whole beaten-up raw egg, and then into white bread crumbs; put it into sufficient boiling fat to cover it, and fry till a nice golden colour. A large sole will take about ten to twelve minutes to fry, and should be quite crisp. When the fish is cooked, take it from the fat, and with a fork take out the bone from the centre and fill in the space thus made with Anchovy butter (vol. i. page 38), turn it over and place it on a hot dish with the split side downwards. Serve hot for breakfast, luncheon, or dinner.

Sole à la Cleveland

Sole à la Cleveland

Take a nice fresh sole, trim, wash, and dry it, and split the underneath fillets straight down with the point of the knife, and break the bone about an inch from the tail and head; well flour the fish, dip it into whole beaten-up egg and bread crumbs, put it into boiling mutton fat or lard, and fry it for about ten minutes till a nice golden colour. Then remove the fish from the fat, and with a fork take out the bone from the centre and fill up the space with the ragoût as below; dish up the sole on a hot dish, sprinkle the top with coral and chopped fresh parsley, and serve for luncheon or dinner.

RAGOÛT FOR SOLE À LA CLEVELAND.—Take six well-washed and boned anchovies, rub them through a sieve, or cut them into small squares, mix them with a teaspoonful of chopped French capers, three hard-boiled yolks of eggs (that have been rubbed through a sieve), two ounces of fresh butter, and six bearded sauce oysters cut up in little squares; mix all together with the liquor from the oysters and the juice of a lemon, and use.

Devilled Sole

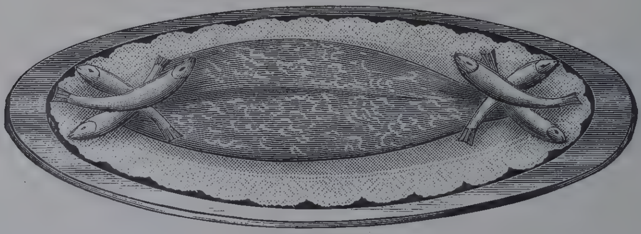
Sole à la Diable

Take a large fresh sole, remove the skin and head and trim off the fins, dry the fish well with a clean cloth; score it on each fillet on both sides, and then season it well with coralline pepper and salt, and steep it in salad oil, let it remain in the seasoning for about one hour before cooking; then put it on a hot grill-iron on oiled straws, and cook it over a clear fire from ten to twelve minutes; take up, place it on a hot baking tin, brush it over with warm glaze, and sprinkle it with grated Parmesan cheese; then mask over with Devil paste (vol. i.) and put it into a quick oven for six to eight minutes; should the devil paste not appear dry, hold a hot salamander over it for a few seconds. Dish up the sole on a hot dish, on a dish-paper or napkin, and serve for dinner, breakfast, or luncheon, while quite hot.

Sole and Smelts Fried

Sole et Eperlans Frits

Remove the skin and fins from a nice fresh sole, wash it well in cold salt water, and dry it in a clean cloth, flour it well, then dip it into whole beaten-up raw egg, and fry it in clean boiling fat or lard for ten to twelve minutes, when it should be a nice golden colour; take up with a slice and drain on a rack, dish up on a dish-paper, garnish with smelt prepared as below, and serve with any nice sauce for dinner or luncheon. It can be served without sauce as a breakfast dish, or can be eaten cold, if fried in oil.



Smelts for Garnish.—Remove the fins from some nice fresh smelts, but do not wash them, dry them in a cloth, flour and egg them in the same manner as the sole, and fry them in clean boiling fat for six or eight minutes, till a nice golden colour; drain and use as directed.

Sole à la Monico

Sole à la Monico

Trim and skin the sole and remove the head; slit it along the centre of the backbone, making sure that the knife cuts the flesh right to the bone, and then pass the knife horizontally between the fillet and the bone on each side of the slit; do the other side of the sole in a similar manner and remove the bone, taking care not to break the fish. Well butter the dish on which the fish is to be served, place the fish thereon, and season the inside of it with a little pepper and salt, and arrange a Fish farce (vol. i.) in the inside of the fish by means of a forcing bag and pipe; the farce must be made in quantity according to the size of the fish; close up the fillets together as neatly as possible, sprinkle the juice of a lemon and a tablespoonful of white wine over the sole, cover it with a well-buttered paper; place the dish in a tin containing boiling water, and put it in the oven for fifteen to eighteen minutes according to the size of the fish. When the sole is ready to serve, pour some Monico sauce over the fish, sprinkle it with a little finely chopped parsley and a little lobster coral or coralline pepper, and serve the rest of the sauce in a boat.

Sole à la Bon Homme

Sole à la Bon Homme

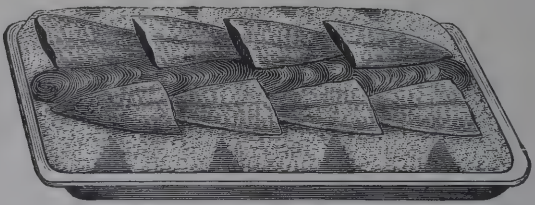
Remove the skin from a nice fresh sole, trim off the fins, head, and tail, and wash it well in cold salted water, dry it thoroughly in a cloth, split the underneath fillets straight down with the point of the knife, break the bone about an inch from the tail and head, remove the bone and fill up the space with the prepared farce; place the sole on a well-buttered dish on which it is to be served, with the farced side downwards, sprinkle over it a little strained lemon juice, and salt; cover with a buttered paper, and cook in a moderate oven for about fifteen minutes, then take up, pour over it some Bon Homme sauce, brown with the salamander, sprinkle over it a little of Marshall's Coralline Pepper, cleanse the edges of the dish, stand it on another on a folded napkin, and serve boiling hot for dinner or luncheon.

Farce for Sole à la Bon Homme.—Cut eight raw bearded sauce oysters into dice shapes, and mix them with four washed and peeled dried fresh mushrooms also cut into dice shapes, the liquor from the oysters, four soft roes of herrings, fresh or the prepared ones, cut up small, a teaspoonful of chopped fresh green parsley, one ounce of freshly made white bread crumbs, one ounce of warm butter, one raw yolk of egg, a saltspoonful of Marshall's Curry Powder, and the strained juice of half a lemon; stir up well all together, and use.

Sole Mounted

Sole Montée

Remove the fillets from a large sole, and cut each into two or three portions; wash these in cold salted water, and dry them well in a clean cloth; then season them with a pinch of ground ginger and salt, roll them in flour, and dip into whole raw beaten-up egg; fry them in clarified butter (vol. i.) for eight to ten minutes, according to the size of the fillets, occasionally turning them. When the fillets are cooked, place on the dish on which they are to be served two rows of Rice (vol. i.) to form borders, and on the centre of these borders arrange the fillets as in engraving, leaving the centre of the dish perfectly clear; pour over the borders of rice here and there some Tomato butter (vol. i.), which gives a pretty effect, and pour the sauce in the centre. Serve hot for a luncheon dish or for a ball supper.



Sauce for Sole Mounted.—Peel and grate half a large fresh cocoanut and put it into a stewpan with three-quarters of a pint of boiling fish stock and the milk from the cocoanut, and let it infuse in the bain-marie for fifteen to twenty minutes. Put one ounce of fine flour and one ounce of butter into a stewpan, and fry together without browning; then strain into it the liquor prepared as above, stir till it boils, add the strained juice of half a lemon and two ounces of live lobster spawn (which has been pounded till smooth and mixed with one ounce of good butter), then reboil, pass through the tammy, and add two red chillies and one green capsicum which have been freed from seeds, and cut up in Julienne shreds and use as directed.

Stuffed Sole à la Vienne

Sole farcie à la Vienne

Take a nice large fresh sole, and split the underneath and top fillets straight down with a sharp knife, break the bone an inch from the head and tail and remove it, season the inside with salt and coralline pepper, a little chopped eschalot and fresh parsley, and by means of a forcing bag and a plain pipe fill inside the sole with Purée of Fish (whiting); place the sole on a well-buttered baking tin, and press the fillets well on the farce, sprinkle well with strained lemon juice, and put a well-buttered paper over it; stand the tin containing the sole in a tin containing boiling water, put it in a moderate oven to cook for about twenty minutes, then remove carefully from the tin on to a hot flat dish, using a slice for the purpose; pour all over it some Ambassade sauce, and garnish round with fancy cut croûtons, as used in Fillets of Whiting à l'Ambassade.

Fillets of Sole with Anchovy Butter

Filets de Sole au Beurre d'Anchois

Take some fillets of sole, and if they are large cut them in halves, cleanse them, and dry them in a clean cloth, and dip them first in flour, then into a whole beaten-up egg, and afterwards into freshly made white bread crumbs; roll them up; place a skewer through them to keep them together, and fry in boiling fat for six or seven minutes; when they are crisp, and a nice golden colour, remove them from the fat; take out the skewers, and replace with silver ones instead if you have them; serve up on a hot dish, garnish the top of each with Anchovy butter (vol. i. page 38), that is rolled up in ball shapes with a single fillet of Christiania anchovy curled up and placed on the top of the butter, and a prepared farced olive on the top of each, and serve at once for breakfast, luncheon, or dinner.

Fillets of Sole à la Brabant

Filets de Sole à la Brabant

Remove the fillets from a nice fresh sole, and bat them out with a wet chopping knife; then season them on the skin side with a little pepper, salt, and finely chopped parsley and lemon juice, and roll them up into cylinder shapes with the seasoning inside; roll them in a buttered band of foolscap paper, and tie them up with string, then put them into a stewpan with half a pint of fish stock, a quarter of a pint of water, and the trimmings and bones from the fish; place the stewpan on the stove, and cook the fillets for about a quarter of an hour. When ready to serve take up, remove the papers, place each fillet in a little oiled paper or hot china case, cover over with Lobster cream sauce (see recipe), sprinkle over with a little raw green parsley, and serve one to each person on a hot dish, on a napkin or a dish paper.

Fillets of Sole à la Cardinal

Filets de Sole à la Cardinal

Take the fillets of sole, and if they are large cut them in halves, the best size is about four inches in length, as they will shrink somewhat in cooking. Place in a sauté pan the bones from the fish, sufficient cold water to cover them, and a little salt, one sliced onion, and a bunch of herbs, arrange the fillets on this, sprinkle them with a little lemon juice, cook for about ten minutes in a moderate oven with a buttered paper over them; dish them up on a border of farce or potato (vol. i.), mask them over with Cardinal sauce, garnish the centre of the dish with a hot garnish of crayfish bodies (see recipe Turbot à la Chambord), little quenelles of white fish (vol. i. page 61), button mushrooms, little pieces of lobster or shrimps and truffle, and serve very hot for dinner parties &c.

Fillets of Sole à la Corrente

Filets de Sole à la Corrente

Take some small fillets of sole and bat them and season well, and mask with a thin layer of white fish farce, and then sprinkle with chopped lobster; cook in a buttered sauté pan in the oven with a little lemon juice and water in the bottom of the pan, with a buttered paper over for about twelve to fifteen minutes, then dish on a border of fish farce as below, and serve with a good white sauce round the base, sprinkle with shredded tarragon, and garnish round the dish with croûtons masked with parsley and coral.

Sauce for Fillets of Sole à la Correnté.—Put the bones from the fish in a pan with a quarter of a pint of white wine and one and a half pints of cold water, six peppercorns, a bunch of herbs, a pinch of salt, and one large onion sliced. Boil for about fifteen minutes, then mix on to two ounces of flour and two ounces of butter; stir till it boils, then add a quarter of a pint of cream, a few drops of lemon juice, and the liquor from the fillets; tammy and use.

Border for Fillets of Sole à la Corrente.—Butter a Breton border, mould and dust it all over with lobster coral, and fill it with white fish farce (see recipe 'Fish Farce for Border') by means of pipe and bag, and poach for fifteen to twenty minutes.

Fillets of Sole à la Clementine

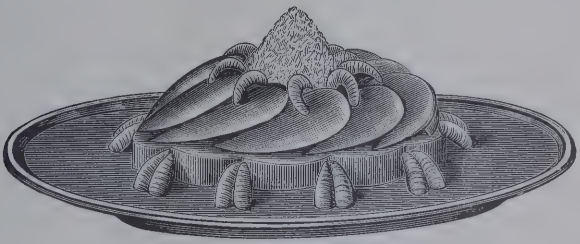
Filets de Sole à la Clémentine

Take the fillets from the fish, remove the skin and any bones, and cut the fillets in lengths sufficient for one person; bat these out with a chopping knife, which should be kept wet by dipping it in cold water, and place them in a buttered sauté pan; season them with a little salt and mignonette pepper; sprinkle with a little lemon juice, chopped parsley, a little coral or coralline pepper, and a little chopped mushroom (using white ones if possible), a very little eschalot, a wineglass of white wine; put a well-buttered paper over, and stand the pan in the oven or on the side of the stove for about twelve minutes, then dish up the fillets straight down the dish, and pour Clementine sauce round the base and serve hot for dinner or luncheon.

Fillets of Sole in Curry à la Midas

Filets de Sole en Kari à la Midas

Remove the skin and fillets from a large fresh sole, bat the fillets out with a cold wet chopping knife, and if large cut each fillet into two, season them on the dark side with a little salt and ground ginger, trim them neatly, sprinkle them well with strained lemon juice, and place them in a buttered sauté pan, cook them in a moderate oven for about twelve minutes, when they should be quite white and firm; then take up, dish the fillets on a border of fish farce, pour over them some sauce prepared as below, fill up the centre with boiled rice that is sprinkled with coralline pepper or lobster coral, garnish the dish with the prepared or fresh crayfish (see recipe 'Turbot à la Chambord'), and serve while quite hot for a fish entrée for dinner or luncheon.



Sauce for Fillets of Sole à la Midas.—Fry four peeled and sliced onions with two ounces of butter, a pinch of chopped bayleaf, thyme, and a saltspoonful of coralline pepper for fifteen to twenty minutes, then add to it a tablespoonful of Marshall's Curry Powder, a dessertspoonful of chutney, a pinch of ground cinnamon, two tablespoonfuls of grated cocoanut, the bones from the sole, one large tablespoonful of strained lemon juice, two ounces of Marshall's Crème de Riz, a pint and a half of good-flavoured fish stock, one ounce of glaze; stir all together till it boils, and let it simmer for about forty minutes, then remove the fish bones and rub the remainder through the tammy; re-warm in the bain-marie, add the strained gravy from the fillets, and use while quite hot.

Fillets of Sole à la Grenade

Filets de Sole à la Grenade

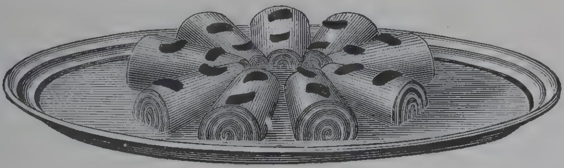
Take some nice fresh fillets of sole, season them lightly with pepper, salt, and a little lemon juice on the under side, roll each fillet round a piece of potato the size of a cork, tie up in a buttered paper, cook them in a little white wine or fish stock in the oven in a covered pan for about a quarter of an hour. Place the fillets on one side till cold, then remove the potato and farce them with the ragoût of lobster, prepared as below, using a forcing bag and large plain pipe for the purpose, then dip them into frying batter (vol. i.), fry them till a nice golden colour, dish up in a pile and serve with Chauron sauce (vol. i.) for dinner or luncheon.

Ragoût for Fillets of Sole à la Grenade.—Half a pint of milk boiled with one large sliced eschalot for flavour, then mixed on to two ounces of flour and the same of butter which have been lightly fried; boil up, then add two raw yolks of eggs, season with a little coralline pepper and a teaspoonful of essence of anchovy, stir again over the fire till it thickens, but do not let it boil, then tammy and add a small finely chopped cooked lobster and a little chopped fresh parsley; mix all together and use as directed.

Fillets of Sole à la Joinville

Filets de Sole à la Joinville

Remove the fillets from a nice skinned sole, place them on a wetted board and bat them out quite flat with a wet chopping knife; season them with a little salt and white pepper, sprinkle with a little lemon juice, then mask each over thinly with a layer of farce (as below); smooth this over with a hot wet knife, place a piece of truffle inside each and roll the fillets up in cylinder shapes in strips of buttered foolscap paper, tying these with a piece of thin string. If the fillets are large, cut each into two portions. Put in a stewpan a large sliced onion, a bunch of herbs, six peppercorns, and the bones and trimmings from the fish; place the fillets in the pan, add about half a pint of white wine, the strained juice of two lemons, and one and a half pints of water; bring to the boil, skim well, place the cover on the pan, and allow the fillets to simmer gently for twelve to fifteen minutes, then take up, remove the string and papers, and strain off the liquor in which the fillets were cooked. Put into a stewpan two ounces of butter and two ounces of fine flour, fry these together without discolouring, then add one pint of the strained liquor and stir until it boils; add a gill of cream, wring the whole through the tammy and keep it hot in the bain-marie. Arrange the fillets on a hot entrée dish as shown in engraving. Pour the prepared sauce over them, place two nice pieces of truffle on the top of each fillet, and serve some of the sauce round the base of the dish. The fillets may also, if wished, be dished on a border of the fish farce.

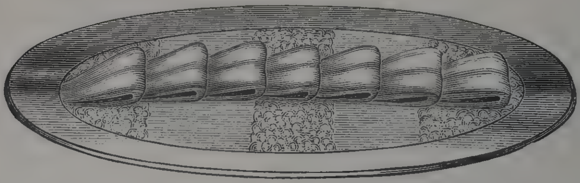


Salmon Farce for Fillets of Sole à la Joinville.—Take for eight to ten fillets five ounces of raw salmon, five ounces Panard (vol. i.), half an ounce of butter, a pinch of salt, and a dust of cayenne pepper; pound the fish till smooth, then remove from the mortar and pound the panard and mix altogether; add two whole raw eggs and a few drops of carmine, and rub the whole through a fine wire sieve, then put it into a forcing bag with a plain pipe and use.

Fillets of Sole à la Josephine

Filets de Sole à la Joséphine

Remove the fillets from a nice fresh sole (if a large one is used, cut each fillet into two pieces), place them on a wetted board, and bat them out smoothly with a thick wet knife; season the outside of each fillet with a little salt and white pepper; sprinkle lightly with lemon juice, and spread over this side a thin layer of Purée of Fish (whiting); double up the fillets, the masked side being in the centre, and place them in a buttered sauté pan; sprinkle them with lemon juice, place a buttered paper over, and put them to cook in a moderate oven for about fifteen minutes, occasionally basting them over the paper with the liquor from the pan in which they are cooking; when ready dish them on a potato border (vol. i.) straight down the dish, and pour the sauce, as below, over the fillets, and arrange, as in engraving, little bunches of potatoes that have been cut out in pea shapes and plainly boiled without breaking, then mixed with a little butter and finely chopped raw parsley. Serve for dinner or luncheon.



SAUCE FOR FILLETS OF SOLE À LA JOSEPHINE.—Chop up the bones from the sole and place them in a stewpan with a wineglass of white wine, a sliced onion, a bunch of herbs (bayleaf, thyme, and parsley), a pinch of salt, and six or eight peppercorns; cover with about a pint and a half of cold water, bring to the boil, and skim, then simmer on the side of the stove for about twenty minutes; strain off the liquor, and mix about a pint and a quarter of it into two ounces of butter, an ounce and a half of arrowroot, the pulp of three large raw tomatoes, a dust of Marshall's Coralline Pepper, a few drops of carmine, and the juice of a lemon, and stir over the fire till the mixture boils, then tammy and use while hot.

Fillets of Sole à la Napier

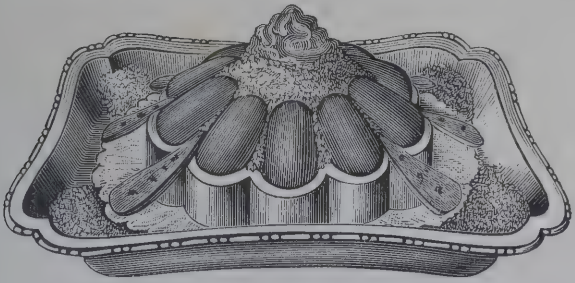
Filets de Sole à la Napier

Take some fresh fillets of sole that have been freed from skin and bone, bat them out with a cold wet knife, and season the skin side with a little salt and white pepper, mask them with a thin layer of Lobster farce (see recipe), smooth this over with a hot wet knife, fold up the fillets with the farce inside, place them in a well-buttered sauté pan, then with a forcing bag and plain pipe arrange a little of the farce on the top of each fillet, place on this three or four slices of truffle, a cooked mussel, a little finely cut cooked lobster, or prawns or crayfish bodies; sprinkle the fillets well with strained lemon juice, put a buttered paper over them, and cook them in a moderate oven for about fifteen minutes, then dish up on a Potato purée (see recipe) and serve with Napier sauce round the base for a dressed fish for dinner.

Fillets of Sole à la Pyrénéenne

Filets de Sole à la Pyrénéenne

Take the fillets from the sole, and if they are large cut them in two pieces, bat them out with a wet chopping knife, and season the skin side with coralline pepper and salt and a little lemon juice; cut some raw potatoes in the shape of corks, such as are used in a pint bottle, then roll a fillet round each; cut some strips of foolscap paper, butter them, and in each piece roll a fillet of sole; tie up with string and put into a stewpan with the juice of one lemon and three-quarters of a pint of fish stock, or two wineglassfuls of white wine and half a pint of water; put the cover on the pan and stand it in a moderate oven. Cook for fifteen minutes, then take up and let the fillets cool in the liquor; remove the paper, press out the potato carefully, and by means of a forcing bag and plain pipe fill up the space formed by it with a ragoût prepared as below; when this is set mask the fillets over with Pyrénéenne sauce and then glaze this over with a little aspic jelly, which should be partly set. Dish up the fillets on a border of Aspic jelly (vol. i.), and serve with a salad of lettuce or raw cucumber or cooked salsifies, in the centre; garnish the sides, as in engraving, with croûtons which have been prepared as follows: Cut some bread in kite shapes, and fry them a pale golden colour in clean boiling fat; when cool garnish with little bunches of caviar about the size of a small blackberry, and between each of these sprinkle a little lobster coral or Marshall's Coralline Pepper. Arrange little bunches of chopped aspic jelly round the base of the dish, and serve as dressed fish, or entrée, or for second course, or any cold collation.



Ragoût for Centre of Sole à la Pyrénéenne.—Mix two ounces of chopped cooked lobster or shrimps, three boned and chopped Christiania anchovies, a saltspoonful of French mustard, the same of mixed English mustard, six or eight drops of lemon juice, a teaspoonful of chopped tarragon and chervil, and one tablespoonful of thick

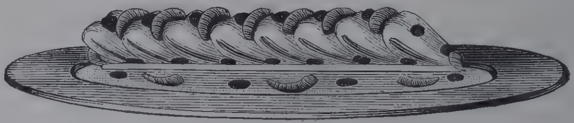
Mayonnaise sauce (vol. i.) with one gill of liquid aspic jelly; add a little of Marshall's Liquid Carmine to make it a pretty salmon colour, stir on ice till set; then put it into a forcing bag with a plain pipe and use.

Pyrénéenne Sauce.—Fry together an ounce and a half of butter and the same amount of flour without discolouring; reduce by boiling the liquor from the sole to a gill and a half; then mix it with the fried butter and flour; stir till it boils, then mix with half a pint of aspic jelly, half a gill of thick cream, and a few drops of liquid carmine, reduce to half the quantity, keeping it skimmed while boiling; then tammy and use when cooling. This sauce is nice for masking any cold fish.

Fillets of Sole à la Waleskie

Filets de Sole à la Waleskie

Take some fresh fillets of sole, bat them out with a cold wet knife, and season the underneath side with salt, lemon juice, and a little white pepper; fold the fillets up with the seasoned side inside, and place them in a buttered sauté pan; sprinkle them well with lemon juice, put about a wineglassful of wine into the pan, cover over the fillets with a well-buttered paper, and cook them in a moderate oven for about twelve minutes. Chop up the bones and skin of the fish, put them into a stewpan with a wineglassful of white wine, one sliced onion, a sprig of thyme, two bayleaves, four or five peppercorns, a pinch of salt, the liquor from a tin of mushrooms, and three-quarters of a pint of water, a few beards of oysters, and a quarter of a pint of oyster liquor; put the pan on the side of the stove, and when the contents boil remove the scum and let the bones simmer for about twenty minutes; then strain off, and to three-quarters of a pint of the liquor add one ounce of arrowroot and two ounces of butter that have been stirred together till smooth, stir again till it boils, add the liquor in which the fillets were cooked, and tammy; when ready to serve, dish up the fillets straight down the dish on a little border of Fish Farce (see recipe), pour the sauce over the fish and round the dish, dust over with grated Parmesan cheese, and then sprinkle lightly here and there with a little warm glaze, using the paste brush for the purpose; brown the top with a red-hot salamander, and garnish with slices of truffle and prepared or fresh prawns, and serve at once for dinner fish.



Turbot à la Chambord

Turbot à la Chambord

Trim a nice fresh turbot, rub it over with lemon juice and salt, and wash it well in clean cold water, then place it in a deep saucepan or fish kettle with (for a small fish) the juice of two lemons, and three gills of white wine, cover it over with a buttered paper, and put the cover on the pan; let it cook steadily on the side of the stove for fifteen to twenty minutes according to the size of the fish, then dish up on a hot dish, sprinkle over it a little warm glaze, and garnish it with cooked crayfish, blanched and bearded oysters, cooked sliced lobster, button mushrooms, and whole truffles arranged round the edge of the turbot, and some large slices of truffle in the centre. Make a good sauce from the liquor the fish was cooked in, and the liquor strained from the crayfish and the oysters, thus: put two ounces of butter, the same of flour, to fry a nice brown colour, then mix it with a pint altogether of the fish liquor as mentioned above, stir till it boils, then add one ounce of good glaze and tammy. Serve some of the sauce in a sauceboat, and the rest round the dish. All the garnish should be warmed between two plates in a little mushroom liquor over boiling water for about ten minutes before using.

Crayfish for Garnish.—Wash the crayfish well while they are alive, and dry them in a cloth and put them in a stewpan with (say for two dozen) half a carrot, half a turnip, half a leek, a strip of celery, all cut in dice shapes, a bunch of herbs (thyme, bayleaf, and parsley), and six or eight crushed peppers; cover down in the stewpan and fry for fifteen minutes in one ounce of butter, then add half a pint of Chablis and boil for fifteen minutes; then take up and crack the shells, remove the meat, and use.[1]

Epigrams of Turbot à la Moderne

Epigrammes de Turbot à la Moderne

Remove the fillets from a small turbot or plaice, take off the skin, and bat them out with a cutlet bat on a wet board, then cut them into nice neat fillets, season them with salt and a little lemon juice, and place them in a buttered sauté pan; put a buttered paper over, and when ready to cook place them in the oven for about ten to twelve minutes; boil half a pint of new milk with a blade of mace and one eschalot, and in another stewpan put two ounces of butter and two ounces of fine flour, and fry together; then mix the milk on this, and stir till it boils; add to it three raw yolks of eggs, a dust of coralline pepper, and a pinch of salt, and stir over the fire until it thickens; add a teaspoonful of essence of anchovy, then tammy and mix with it two ounces of cooked turbot cut up in little dice shapes, two ounces of picked shrimps cut up, two hard-boiled yolks of eggs cut up, a teaspoonful of chopped parsley, and four boned Christiania anchovies that are cut up in tiny square pieces. When this is cold take a small dessertspoonful of the mixture, roll it in fine flour, dip it into whole beaten-up egg, and then into freshly made white bread crumbs, and fry in clean boiling fat for four or five minutes; take up and dish on a potato border (vol. i.) alternately with the prepared fillets of turbot, sprinkle the latter alternately with lobster coral or coralline pepper and finely chopped green parsley; arrange button mushrooms in the centre and Parsley sauce (vol. i.) round the dish, and serve for dinner or luncheon. Soles &c. can be cooked in a similar manner.

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[1] If the fresh crayfish cannot be got, they are kept in bottles, and are to be merely warmed and used.

Fillets of Turbot à l'Impératrice

Filets de Turbot à l'Impératrice

Take the fillets from the turbot, remove the skin, and bat out the fillets with a wet chopping knife, occasionally dipping this in cold water, season them with a little white pepper, salt, and lemon juice, and mask the fillets over with white farce, as below; make little round spaces in this with the finger, occasionally dipping it in a little hot water, and fill these spaces with the red farce, on which place a little round piece of cooked lobster; place the fillets in a buttered sauté pan, pour in a tablespoonful of lemon juice and the same of white wine; put a well-buttered paper over the top, and cook in the oven for about fifteen minutes; then dish up on a border of the farce, mask the fillets over with the thin white sauce, so that the fillets show through, and serve with red sauce round. Plaice or other fish can be cooked in the same way; serve for a dinner or luncheon fish.

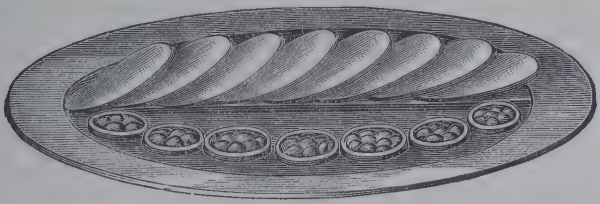
THIN WHITE FISH SAUCE FOR FILLETS OF TURBOT À L'IMPÉRATRICE.—Chop up and put the bones of the fish into a stewpan with one or two sliced onions, a bunch of herbs (thyme, parsley, bayleaf), six or eight peppercorns, a pinch of salt, and two wineglassfuls of white wine, and cover the bones with water; boil for about fifteen to twenty minutes. Then put in another stewpan two ounces of butter and the same of fine flour; fry these without discolouring, and then mix with one pint of the liquor from the fish bones, a gill of cream, and the liquor in which the fillets were cooked; tammy it, and take about a quarter of the quantity, into which put about a quarter of a pint more of the fish stock to make it thin, and use as directed above. RED SAUCE.—Take the remainder of the white fish sauce, and add to it two tablespoonfuls of the trimmings from the lobster and a little liquid carmine; mix up and pour round the base of the dish.

FISH FARCE FOR FILLETS OF TURBOT A L'IMPÉRATRICE.—Take eight ounces of white fish, the trimmings from the turbot, and some fresh haddock, all cut up; also eight ounces of Panard (vol. i.); pound the fish and the panard separately, then mix together with an ounce of butter, a little salt, white pepper, and two eggs and a half into a smooth paste, rub through a fine sieve, divide into two parts, colour one with a little of Marshall's Liquid Carmine, and leave the other white.

Fillets of Turbot à la Chartres

Filets de Turbot à la Chartres

Remove the fillets from a nice turbot and cut them into neat pieces, bat them out with a cold wet knife, place them in a buttered sauté pan, well sprinkle them with lemon juice and a little salt, put a well-buttered paper over them, and cook them in a moderate oven for about fifteen minutes, when they should be perfectly white; dish them up on a border of Fish Farce (see recipe) that is arranged straight down the dish; mask them with the sauce prepared as below, garnish round the dish with Little Croustades of Fish (see recipe) and serve for a dressed fish for dinner.

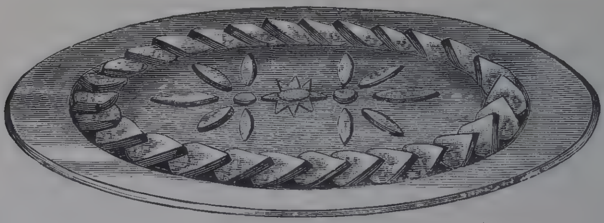


SAUCE FOR FILLETS OF TURBOT À LA CHARTRES.—Put the bones from the fish into a stewpan with two sliced onions, one or two strips of celery, three anchovies, a bunch of herbs, such as thyme, parsley, bayleaf, one dozen peppercorns, three sliced tomatoes, half a pint of white wine, the juice of one lemon, a pint and a half of water, and a little salt; let the whole boil for half an hour, then remove the bones, and to the other ingredients add an ounce and a half of arrowroot that has been fried with two ounces of butter without browning; add a dust of Marshall's Coralline Pepper; stir till it boils, then rub through a tammy, reboil and use

Fillets of Whiting à l'Ambassade

Filets de Merlan à l'Ambassade

Remove the fillets from two or three fresh whiting, and take off the skin; bat out the fillets with a cold wet knife, and if they are large cut each into two or three pieces; trim these neatly, place them in a well-buttered sauté pan; sprinkle over them a little salt and lemon juice, and put into the pan about two tablespoonfuls of cold water; place a buttered paper over the fillets, and put them into a moderate oven to cook for ten to twelve minutes, then take them up and arrange them on a hot flat dish and pour Ambassade sauce completely over the fillets; sprinkle over this some grated Parmesan cheese, and brown it with the salamander; garnish round the dish, as in engraving, with croûtons of bread that have been cut out with any fancy cutter and fried in clean fat till a pretty golden colour, then brushed over with a little warm glaze and dipped into grated Parmesan. Serve for a dressed fish for dinner or luncheon.



Cream of Whiting with White Wine

Crème de Merlan au Vin Blanc

Pound ten ounces of scraped raw whiting in the mortar till smooth, then pound eight ounces of Panard (vol. i.); mix the fish and panard together, and add a pinch of coralline pepper and three whole eggs; work into a smooth paste, then mix in three large tablespoonfuls of cream, and pass all through a fine wire sieve; prepare a timbal mould by buttering the inside well and ornamenting it all round the mould with strips of finely chopped truffle and lobster coral alternately, then put the prepared mixture into a bag with a plain pipe, and fill up the mould with it; knock the mould on the table to make the farce fall well into it; then place it in a stewpan on a fold of kitchen paper with sufficient boiling water to cover three-fourths the depth of the mould, watch the water reboil, place the cover on the pan, draw it to the side of the stove and let the timbal steam for half an hour; when cooked take up and turn out on to a hot entrée dish or a flat dish, and pour White Wine sauce round. Serve as a dressed fish or as an entrée. The quantities given above are sufficient for eight to ten persons.

Fillets of Whiting à l'Excellence

Filets de Merlan à l'Excellence

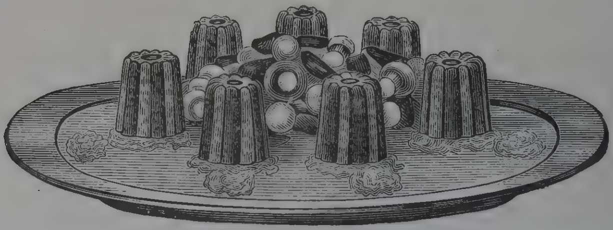
Remove the fillets from some perfectly fresh whiting, free them from bone, and if they are large cut each fillet into two parts, bat these out with a wet knife, and place straight down each fillet a fillet of Christiania anchovy, pressing well to the fillets of whiting; trim them neatly and then season with finely chopped eschalot, parsley, washed and chopped fresh mushrooms, and a little pepper; sprinkle lightly with salad oil and leave in the seasoning for about an hour and a half. When ready to cook, sprinkle each fillet with Marshall's Crème de Riz, then dip each into whole beaten-up raw egg, and put them into sufficient boiling oil to cover them, fry for six to eight minutes, when they should be a pretty golden colour; give them an occasional turn during the cooking. Dish up the fillets *en couronne*, and serve with sauce prepared as below round the dish. The bones from the fish can be used for fish stocks.

Excellence Sauce.—For six or eight persons put into a stewpan a gill and a half of white wine, bring it to the boil, then mix it on to one ounce of butter and the same of fine flour that has been fried without discolouring, stir these together till they boil, then tammy and mix with a quarter of a pint of whipped cream, add a teaspoonful of French capers, two finely chopped filleted Christiania anchovies, a teaspoonful of very finely chopped parsley, a dust of ground ginger, a pinch of salt, and a dessertspoonful of strained lemon juice; mix up together and use.

Little Creams of Whiting à la Royale

Petits Pains de Merlan à la Royale

Remove the skin and bone from a nice fresh whiting, weigh half a pound of the meat, and pound it till smooth; then pound six ounces of Panard (vol. i.) with six large sauce oysters, one ounce of butter, a little salt and coralline pepper, and mix it with the pounded fish, add to it three raw eggs and one tablespoonful of thick cream, rub all together through a wire sieve, and put the mixture into a forcing bag with a plain pipe. Butter some little bomb moulds, ornament them in any pretty design with cut truffle, garnish round the bottom of the moulds with coral and finely chopped raw green parsley, and when the garnish is complete fill up the moulds with the fish mixture; smooth this over with a hot wet knife, place the moulds on a sheet of paper in a stewpan containing boiling water to about three parts the depth of the moulds, watch the water reboil, then cover the pan, draw it to the side of the stove and poach the creams for twenty-five minutes; then take them up and dish on a potato border, and serve with sauce prepared as below round the base. Garnish the centre with cut cooked lobster, bearded oysters, and truffle and mushroom which have been warmed in the bain-marie in a little mushroom liquor, and serve as a fish entrée for dinner or luncheon.



Sauce for Little Creams of Whiting à la Royale.—Take the oyster beards and liquor, the skin and bones from the whiting, a bunch of herbs (thyme, parsley, and bayleaf), two sliced onions, a quarter of a pint of mushroom liquor, a pint and a half of water, three or four peppercorns, a little salt, and the juice of two lemons; put all together into a stewpan and boil for half an hour; strain it and mix one pint of the liquor on to two ounces of flour and two ounces of butter that have been fried together without discolouring; add a gill of cream and one ounce of grated Parmesan cheese, stir all together till it boils, and wring through a clean tammy.

Little Soufflés of Whiting

Petits Soufflés de Merlan

Put an ounce and a half of butter in a stewpan with an ounce and a half of fine flour, half a teaspoonful of essence of anchovy, a pinch of salt, a dust of Marshall's Coralline Pepper, and two raw yolks of eggs; mix with rather better than a gill and a half of cold milk, stir all together over the fire till the mixture boils, remove from the fire, mix into it a dessertspoonful of cream or milk and four ounces and a half of pounded or very finely chopped raw whiting; then mix in carefully three whites of egg that have been whipped stiff with a pinch of salt. Have some little paper cases oiled on the outside and dried in the screen, and partly fill these with the soufflé mixture. Sprinkle on the top of each a few browned bread crumbs, put a very tiny bit of butter on the top of this to keep the soufflés from getting dry, and place them on a baking tin and bake in a moderate oven for about fifteen minutes. This mixture can also be baked in a large case or pie dish, and is excellent when steamed. The entire quantity baked in *one* case will require about half an hour's cooking. Serve as an entrée or in the fish course, or for a second-course dish in place of game or poultry.

Soufflé of Whiting in Surprise

Soufflé de Merlan en Surprise

Take a well-buttered soufflé tin, surround the outside with a band of thickly buttered kitchen paper to stand four or five inches above the top of the tin, and fasten it securely; place a straight buttered bottle, about two to three inches in width, in the centre of the tin to stand a little higher than the paper, put the prepared soufflé mixture into a forcing bag with a large plain pipe and force it out into the tin round the bottle (leaving about two tablespoonfuls of the mixture in the bag), sprinkle over the soufflé a few browned bread crumbs, place it on a baking tin and put it in a moderate oven for about twenty minutes, then take it from the oven, remove the bottle immediately and fill in the space with the prepared ragoût, press it well to the bottom, cover the top of the ragoût with the remainder of the soufflé mixture that is in the bag, sprinkle over this a few more browned bread crumbs, put a few pieces of butter about half the size of a Spanish nut here and there on the top, put the soufflé again into the oven for about half an hour, turning it round occasionally, cover it with a piece of wet kitchen paper should it become too brown on the top. When the soufflé is a nice golden brown colour take it up, remove the paper band, surround it with a neatly folded napkin, place it on a dish-paper on a hot dish, sprinkle over the top a little coralline pepper and a little fresh raw green parsley, and serve at once.

Soufflé Mixture for Whiting in Surprise.—Put into a clean stewpan three ounces of fine flour, three ounces and a half of good butter, four whole raw eggs, a quarter-ounce of salt, half a saltspoonful of Marshall's Coralline Pepper, and twelve Krüger's Appetit

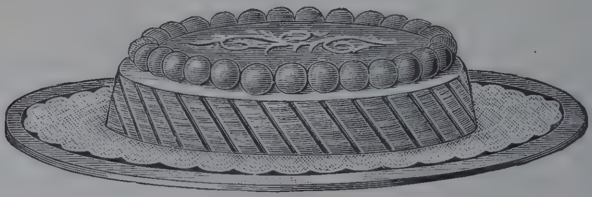
Sild rubbed through a sieve; mix in not quite one pint of cold new milk, and stir over the fire till it boils, then add two tablespoonfuls of cream, half a pound of finely chopped raw whiting that has been freed from skin and bone; mix together till perfectly smooth, then add to it the very stiffly whipped whites of six raw eggs that are seasoned with a little salt, taking care not to stir the mixture more than is absolutely necessary after adding the whites of eggs; put into a forcing bag with a large plain pipe and use.

Ragoût for Whiting in Surprise.—Take half a cooked lobster, free it from skin and bone, twelve raw bearded sauce oysters, eight or ten cooked button mushrooms, two or three truffles, a quarter of a pint of crayfish bodies (prepared in bottle), and the same of picked prawns prepared or fresh; cut these all into little dice pieces, mix all together and use.

Fish à la Crème

Poisson à la Crème

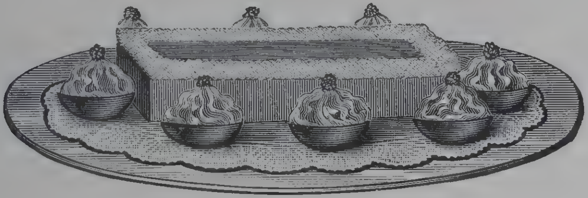
Take the remains of any cold fish (that left from a previous meal will do); then prepare a potato border (vol. i.), roll some of the potato into little balls, and arrange these all round the top of the border, brush them over with whole raw egg, then place the border in the centre of the dish on which the fish is to be served, first well buttering the dish. Prepare one pint of thick Bechamel sauce (vol. i.) to which one and a half ounce of grated Parmesan cheese has been added and arrange about two tablespoonfuls of it on the dish inside the border; place on this a layer of the cooked fish, and continue this process until the border is quite filled. Put some of the Bechamel sauce in a forcing bag with a large rose pipe, and with it form a pretty design on the top of the last layer of the mixture, as shown in engraving; sprinkle some browned bread crumbs lightly over the top, and here and there place a tiny piece of butter to keep the top moist. Place the dish in a baking tin containing some boiling water, and cook in a quick oven for about thirty minutes, when the potato should be a pretty brown colour. Place it on another dish on a napkin, and serve for luncheon.



Fish Cream à la Metz

Crème de Poisson à la Metz

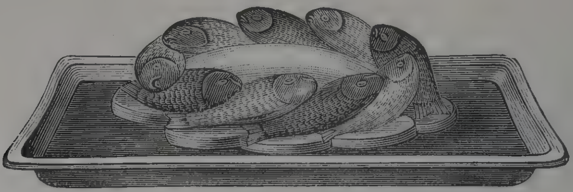
Pound together till quite smooth four ounces of cooked lobster, two ounces of picked shrimps, six boned anchovies, a good dust of coralline pepper, a few drops of carmine, two hard-boiled yolks of egg, a large tomato and a quarter-pint of thick Mayonnaise sauce (vol. i.). Then mix it all with half a pint of liquid aspic jelly, and four tablespoonfuls of cream; rub it through a hair sieve, and when beginning to set pour it into a Neapolitan icebox; place this in a charged ice cave for an hour, then dip it into cold water, turn it out in the usual way and place on a dish, and garnish round the top edges with finely chopped aspic jelly, using a bag and forcing pipe, and on the dish tiny raw tomatoes that have been freed from pips and skin, and seasoned with salad oil, tarragon and chilli vinegar, chopped eschalot, and parsley, and filled up with cooked lobster cut up in little dice shapes, and seasoned similarly to the tomatoes, and on the lobster put a little Mayonnaise sauce (vol. i.), using a forcing-bag and small rose pipe for the purpose. Serve for an entrée for dinner, luncheon, &c. The cream can also be served cut in slices and dished *en couronne*.



Little Creams of Fish with White Wine Sauce

Petites Crèmes de Poisson au Vin Blanc

Lightly butter some little fish moulds and sprinkle them alternately with finely chopped truffle and lobster coral; then with a forcing-bag and plain pipe partly fill each with fish farce prepared as below; arrange this well round the moulds, leaving a little well or hole in the centre of each cream; this should be made with the finger, which should be occasionally dipped into hot water. Fill up the spaces thus formed with about a teaspoonful of cooked lobster and truffles, or button mushrooms cut up in little dice shapes; cover this over with a little more of the farce, and smooth over the tops with a hot wet knife. Place the moulds in a sauté pan on a piece of paper; cover them with boiling fish stock, place the pan on the stove, and let the liquor reboil; then draw the pan to the edge of the stove, cover it over, and poach the creams for about fifteen minutes. When cooked, turn them out, and dish them *en couronne* on a border of the Fish Farce (see recipe) or potato, and serve with White Wine sauce over. Serve for a fish entrée for dinner or luncheon while quite hot.



FARCE FOR LITTLE CREAMS OF FISH.—Free from bone and skin ten ounces of scraped fresh haddock, and pound it till smooth, then pound eight ounces of panard; mix these together and season with a little of Marshall's Coralline Pepper, a saltspoonful of salt, and three whole raw eggs; mix up all together into a smooth paste, and rub it through a wire sieve; mix with it a large tablespoonful of cream, and use.

Little Croustades of Fish

Petites Croustades au Poisson

Rub two ounces of butter into a quarter-pound of fine flour till smooth, mix with it a pinch of salt, a dust of coralline pepper, two raw yolks of eggs, and sufficient cold water to make it into a stiff paste; roll out thinly, and with it line some little croustade cups; prick the paste well at the bottom to prevent it blistering, trim the paste evenly, line it with a buttered paper, fill up with raw rice or any dry grain and bake them till a pretty golden colour; then remove the papers and rice and fill up the centres with the ragoût prepared as below, place a little ring of the same paste on the top of each croustade, and use. Serve on a dish-paper, or use for garnishing turbot, salmon, &c., for dinner or luncheon entrée.

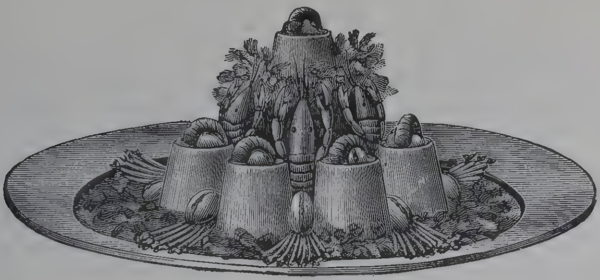
RAGOÛT FOR LITTLE CROUSTADES OF FISH.—Remove the bones from a hen lobster, cut the meat into neat square pieces (or take one bottle of prawns or crayfish), mix with a little cut truffle, button mushrooms, and sauce prepared as below, and use.

SAUCE FOR CROUSTADES.—Fry one ounce of butter with half an ounce of arrowroot without browning, mix with one and a half gill of mushroom liquor, a few drops of lemon juice and a tablespoonful of sherry; stir till boiling, tammy, and use.

Little Timbals of Fish à la Sultan

Petites Timbales de Poisson à la Sultan

Line some Monaco moulds thinly with aspic jelly and fill them up with a purée prepared as below, let the mixture set, then dip the moulds into hot water, turn out the timbals and arrange them on an entrée dish, surround them with a salad of lettuce or endive or small mixed salad, and fill up the tops of the timbals with crayfish bodies (in bottle) or a ragoût of any nice cooked fish such as mussels, oysters, shrimps, pieces of cold salmon, &c., mixed with a little salad oil, tarragon vinegar, a little finely-chopped tarragon, chervil, eschalot, and mignonette pepper, and use for ball supper or second course.

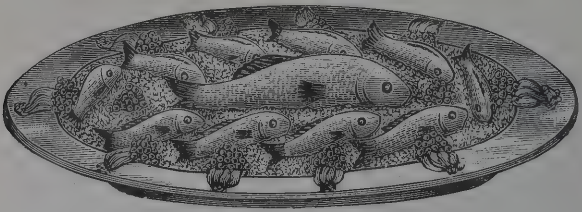


Purée for Timbal à la Sultan.—Take a quarter of a pint of picked and finely-chopped shrimps, two ounces of raw dried haddock that has been rubbed through a wire sieve with four washed and boned anchovies, mix these with a tablespoonful of thick Mayonnaise sauce (vol. i.), a saltspoonful of English mustard and the same of French, a dessertspoonful of tarragon vinegar, two tablespoonfuls of thick cream, one tablespoonful of salad oil and an ounce of chopped lax ; stir together add half a pint of cool aspic jelly, then pass through the tammy or fine hair sieve and use when beginning to set.

Little Fish à la St. Pierre

Petits Poissons à la St. Pierre

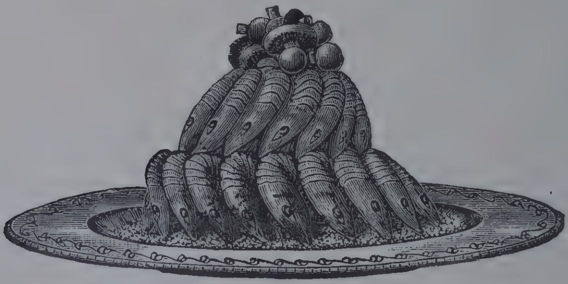
Take one large fish mould and some small fish moulds and line them thinly with Aspic jelly (see recipe, vol. i.), ornament them with cut truffle to represent the eyes, and gold and silver leaf that is mixed in a little liquid aspic for the bodies, and mask the fins with red-coloured jelly ; set all with jelly and then line the moulds with Mayonnaise aspic (vol. i.), using the part coloured red in one fish, and the white in another, and so on until all the moulds are lined ; when this is set place in the centres of the moulds any nice pieces of cooked fish, such as salmon, lobster, or any white fish, and a few picked leaves of tarragon and chervil, and fill up the moulds with consommé that is made to set with a little gelatine, and use when cooling; when the mixture is set dip the moulds into hot water, turn out the fish and dish them up on a bed of chopped pale green coloured Aspic (vol. i.), made by adding a few drops of Marshall's Sap Green to some ordinary aspic, and garnish with thick Mayonnaise sauce by means of a bag and a large rose pipe, and with bunches of French capers, raw cucumber, and cooked beetroot, cut out in rounds with a pea cutter, and separately mixed with a little salad oil, tarragon vinegar, and a little chopped tarragon; arrange these here and there in little groups, and serve for a cold collation or for a ball supper.



Little Fish à la Waddington

Petits Poissons à la Waddington

Butter some little crayfish moulds very lightly, and fill them by means of a forcing bag and plain pipe with fish farce prepared as below, knock the moulds on the table so that the mixture is well pressed to the shapes, and place them in a sauté pan on a piece of paper; cover them with boiling fish stock (made from the bones of fish) or water, and bring to the boil; then put the cover on the pan, draw it to the side of the stove and let the little fish poach for about fifteen minutes, taking care that they do not continue boiling; when cooked take up,



and when quite cold turn them out on to a clean cloth. Wash the moulds and line them very thinly with Aspic jelly (vol. i.), then ornament them with very thin strips of French chillies, and put little rounds of truffle to represent the eyes; set this garnish with a few drops of aspic jelly, then replace the cooked fish, set these with aspic jelly, and when cold dip the moulds into hot water and turn out the fish; dish them up on a pile of finely chopped aspic jelly, as in engraving, sprinkle here and there a little lobster coral or coralline pepper and finely chopped parsley, and at intervals place a little thick Tartare sauce (vol. i.); garnish the centre with cooked button mushrooms and truffle if liked. This is a nice and elegant dish for a ball supper &c.

FARCE FOR LITTLE FISH À LA WADDINGTON.—Take a nice fresh haddock, remove the skin, scrape off the meat, and pound it in the mortar till smooth, then add to it six ounces of Panard (vol. i.), a large tablespoonful of thick Bechamel sauce and one ounce of butter; pound all together till quite smooth, then add three whole eggs, a dust of Marshall's Coralline Pepper, and a pinch of salt, and rub through a fine wire sieve; mix with three tablespoonfuls of cream, and use as directed above.

CHAPTER V

HOT ENTRÉES

(SEE ALSO CHAPTERS IV, VII, AND XIV)

Grilled Fillets of Beef à la Diable

Filets de Bœuf grillés à la Diable

TAKE a piece of fillet of beef and cut it into nice round slices half an inch thick and three inches in diameter; well season them with Marshall's Coralline Pepper, salt, and chutney and salad oil; wrap each fillet in a piece of cleansed dry pork caul, brush over with whole beaten-up egg, dip each into freshly-made white bread crumbs, put them in a well-greased hot grilliron and cook before a good bright fire till a nice golden colour for about eight to ten minutes, occasionally turning them from side to side while cooking. Then take up and dish the fillets on a bed of tomatoes prepared as below, pour the prepared sauce round the base, and serve at once for an entrée for dinner or as a breakfast or luncheon dish.

TOMATOES FOR FILLETS OF BEEF À LA DIABLE.—Cut some raw ripe tomatoes into slices, season them with chopped eschalot, Coralline Pepper, and finely-chopped fresh mushrooms, put them into a well-buttered sauté pan, cover with a buttered paper, and cook for about ten minutes in a moderate oven; take up and use.

SAUCE FOR FILLETS OF BEEF À LA DIABLE.—Take a teaspoonful of mixed English mustard, the same of French mustard, a dust of cayenne pepper, the juice of a lemon, a teaspoonful of chutney, the same of curry powder, a teaspoonful of Liebig Company's Extract of Meat, one and a half gills of Brown sauce (vol. i.), and a teaspoonful of anchovy essence; boil up altogether and use.

Fillets of Beef à la Canadienne

Filets de Bœuf à la Canadienne

Cut a nice fillet of beef into slices about an inch thick, free them from skin and fat, make a little pocket in the centre of each and put into it a raw bearded sauce oyster that is seasoned with a little coralline pepper and about a teaspoonful of Maître d'Hôtel butter (vol. i.); tie up with cotton, season the outside with salt and salad oil and grill them in front of a quick fire for about ten minutes, turning them only once while cooking. Take up, remove the cotton, dish up the fillets on a hot dish, pour over them the prepared sauce, and serve while quite hot for dinner or luncheon.

Sauce for Fillets of Beef à la Canadienne.—Put into a stewpan the gravy from the oysters, a wineglassful of sherry, two finely-chopped fresh mushrooms, half an ounce of glaze, half a gill of good Brown sauce (vol. i.), one eschalot chopped fine, two Christiania anchovies rubbed through a sieve; stir all together over the fire till boiling, then simmer for five or six minutes and use.

Fillets of Beef à la Carlsbad

Filets de Bœuf à la Carlsbad

Take a piece of tender fillet of beef and cut it into slices about three-quarters of an inch thick, bat them out with a cold wet chopping-knife, trim each into neat little rounds about two inches in diameter, putting a small piece of fat with each fillet, season them with salt and coralline pepper, steep in a little warm butter, and grill or broil for ten to twelve minutes, turning them only once during the cooking. When done, take them up on a plate, brush them over with a little warm glaze, dish up *en couronne* on a purée of potato that has been arranged on the dish by means of a forcing bag with a large rose pipe, fill up the centre with a compote of cherries (see recipe), and serve quite hot with Carlsbad sauce round for an entrée for dinner or luncheon. Venison or veal can be prepared in the same manner.

Fillets of Beef à la Claudine

Filets de Bœuf à la Claudine

Take a piece of the undercut of sirloin of beef and cut it into slices about half an inch thick; bat them out with a cold wet chopping knife, trim off any skin and fat, and form them into nice round fillets; season them with salt, coralline pepper, and salad oil, cut the fat into as many pieces as you have fillets, and grill both in front of a brisk fire for about ten minutes, turning them once only while cooking. Then take up the fillets, arrange them straight down the dish, brush them over with a little warm glaze, place a piece of fat on each fillet, pour round the dish some boiling Claudine sauce (see recipe), and serve while hot for breakfast, dinner, or luncheon.

Fillets of Beef à la Mecklenburg

Filets de Bœuf à la Mecklenburg

Take a piece of fillet of beef, and cut it into slices about half an inch thick, bat them out with a cold wet chopping-knife, removing all skin and unnecessary fat but leaving a small piece of fat attached to each, season with salt, coralline pepper, and salad oil, chopped fresh mushroom and eschalot; grill or broil for seven to ten minutes, then take up and arrange the fillets straight down a hot entrée dish; pour over them a good Mecklenburg sauce (see recipe), and serve while quite hot for an entrée for dinner or luncheon. Fillets of veal are excellent cooked in this way.

Little Fillets of Beef à la Moville

Petits Filets de Bœuf à la Moville

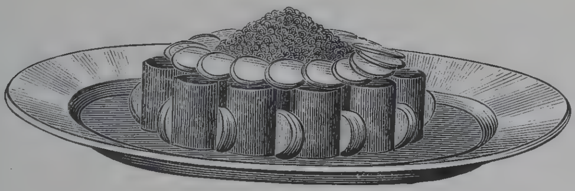
Remove all the skin and fat from a small piece of fillet of beef, and cut the meat into slices about a quarter of an inch thick, bat them out with a cold wet chopping knife, trim them into neat little fillets about one and a half inches wide, season them with coralline pepper and salt, place them in a buttered sauté pan and sauté them over a quick fire, turning them only once during the cooking. Then take them up, pour the fat from the pan, and put into the latter two tablespoonfuls of sherry, a tablespoonful of warm glaze, two or three finely-chopped fresh washed mushrooms, one finely-chopped eschalot, and a teaspoonful of finely-chopped parsley; boil up altogether for two or three minutes, then place in the fillets and just bring to the boil. Then dish up the fillets on a purée of potatoes with slices of cooked tomatoes (see recipe) between each fillet, garnish the centre with a ragoût prepared as below, and serve with Moville sauce round the base.

Ragoût for Fillets of Beef à la Moville.—Take the marrow from a fresh beef bone, blanch it and cut it in slices, and add it to one or two sliced truffles and six or eight button-mushrooms; mix altogether with a little sherry, a teaspoonful of thin glaze or consommé that has been reduced to a creamy consistency, make hot together in the bain-marie, and use.

Fillets of Beef à la Riga

Filets de Bœuf à la Riga

Take, for six to eight persons, one pound of fillet of beef, and cut it into thin slices; bat these out with a wet chopping-knife, season them with a little coralline pepper and salt, and place a thin slice of fat bacon (cut to the same shape as the fillets) on each; thinly mask this bacon with Beef farce (see vol. i.), using a forcing bag and plain pipe for it, and on the farce place a thin slice or two of button mushrooms or truffle, and roll up the fillets in cylinder shapes, with the farce, &c., inside; place in little bands of buttered paper, and tie them up with thin string to keep them in proper form. Put about one ounce of butter in a stewpan, with two or three slices of carrot and turnip, a little celery, a bunch of herbs (thyme, parsley, and bayleaf), one or two sliced onions, and six or eight peppercorns; place the fillets on the vegetables, and fry altogether for about fifteen minutes with the lid on the pan, then add a quarter-pint of good stock and put the pan in the oven; braise the fillets for one hour, occasionally basting them while cooking, then take up and remove the papers, brush the fillets over with a little warm glaze, and place them on a baking tin in the oven for another four to five minutes to get crisp; dish up as in engraving, and garnish with slices of cooked tomatoes (see recipe) round the top and between the fillets at the bottom; place peas in the centre, and pour Espagnol sauce (vol. i.) round the base.



Fillets of Beef à la Sardou

Filets de Bœuf à la Sardou

Take for five or six persons a piece of lean fillet of beef weighing about one and a half pounds, cut it into slices about one inch thick by two and a half inches wide, and bat these out with a cold wet knife; trim off any fat and skin with a small pointed knife and make an incision in the centre of each fillet sufficiently large to hold a raw bearded oyster that is seasoned with a little finely-chopped parsley and a tiny dust of Marshall's Coralline Pepper and a small piece of good glaze about half the size of a small Spanish nut; lard the top part of each fillet with finely-cut lardons of bacon, trim them evenly, then place the oyster and glaze inside the incisions, and fill up the spaces, by means of a forcing bag and a small plain pipe, with a beef farce (vol. i.); then dip the fillets in warm butter, place them on a grilliron and grill for six to eight minutes, then place the grill on a baking tin and put it in a quick oven; let it remain for about ten minutes, then take up, brush the fillets lightly over with warm glaze, and dish up straight down the centre of a hot entrée dish, on a purée of chestnuts (see recipe, vol. i. page 34); pour Sardou sauce round the dish, and serve for an entrée for dinner.

Little Fillets of Beef à la Valais

Petits Filets de Bœuf à la Valais

Cut some very small round slices from the fillet of beef, bat them out with a knife, dipping it occasionally in cold water to prevent the meat sticking to it; then trim the fillets neatly, and season them with a little salt and pepper, and piqué them with truffle and mushroom and bacon; place them in a well-buttered sauté pan and sauté them lightly on the under side for four or five minutes, then place them in the oven to finish cooking for the same time with a buttered paper over, then dish them up on a border of purée of mushrooms (vol. i.) or any nice vegetables, such as a purée of spinach (vol. i.), &c.; place a little round piece of foie gras on the top of each fillet of beef, and on the foie gras a slice of truffle; serve round the base a good Espagnol sauce (vol. i.), with two or three shredded truffles added when just about to serve. This can be served for dinner or luncheon.

Cutlets of Beef à la Moltke

Côtelettes de Bœuf à la Moltke

Take half a pound of raw lean fillet of beef, a quarter pound of lean cooked ham or tongue, two capsicums freed from pips, four ounces of panard, one tablespoonful of thick Brown sauce (vol. i.), and one ounce of butter; pound the meat till quite smooth, season with a little salt and a dust of Marshall's Coralline Pepper, then pound the other ingredients and mix altogether with three whole raw eggs; colour with a few drops of carmine, and rub through a wire sieve. Butter some cutlet tins, fill them with the prepared mixture by means of a forcing bag and pipe, smooth each over with a hot wet knife, place the moulds in a sauté pan on a fold of paper, cover with a buttered paper, surround with water to cover the bottoms of the moulds; place the pan in the oven and poach the cutlets for about fifteen minutes, then turn them out, dish on a border of Farce or Potato (vol. i.), mask them over with Moltke sauce, serve with the prepared ragoût in the centre for dinner or luncheon.

RAGOÛT FOR CUTLETS OF BEEF À LA MOLTKE.—Take one ounce of boiled Sparghetti (see recipe), cut it into one-inch lengths, also four or five cooked button mushrooms, one or two truffles cut in a similar way, and a tablespoonful of finely-shredded lean cooked ham; mix with sufficient thick cream to moisten, add one ounce of grated Parmesan cheese and a dust of coralline pepper, make hot in the bain-marie, and use.

Cutlets of Beef à la Portugaise

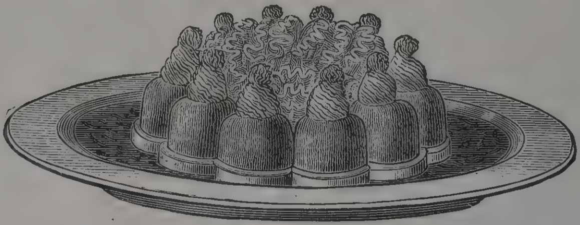
Côtelettes de Bœuf à la Portugaise

Take some cold roast beef for this dish (that left from a previous meal would do nicely for the purpose), and for eight to ten persons take one pound of the meat, a quarter of a pound of lightly fried fat and lean bacon, one very finely chopped raw eschalot, and four well washed and boned anchovies, a saltspoonful of Marshall's Coralline Pepper; pound these altogether till quite smooth with two tablespoonfuls of thick Brown sauce (vol. i.), and the strained juice of one lemon, or pass through a mincing machine twice, and then rub all together through a coarse wire sieve; mix with a dessertspoonful of finely-chopped parsley, one and a half ounces of freshly-made white breadcrumbs, and three raw yolks of eggs; stir up well together into a smooth consistency, and then divide it into small portions of about a dessertspoonful each and roll lightly into fine flour, then dip into whole beaten-up raw egg and into freshly made white breadcrumbs, and with a palette knife form them into cutlet shapes in thickness rather better than a quarter of an inch; place these in a frying basket and fry in clean boiling fat, of which there should be sufficient to cover them, till the bread crumbs are perfectly crisp and the cutlets a pretty golden colour. Dish up on a purée of potato, and serve with Tomato purée (vol. i.) round the base and any nice green vegetables in the centre. Serve for an entrée for dinner or luncheon. Mutton or veal can be treated in the same way.

Little Creams of Beef

Petits Pains de Bœuf

Butter some little bomb moulds, and sprinkle them all over with finely-chopped button mushrooms and raw chopped green parsley, from which all moisture has been pressed; then fill them with beef farce prepared as below, and put them in a stewpan; place a piece of paper between them and the stewpan; pour in boiling water to about three-fourths of the depth of the moulds; watch the water reboil; then draw the pan to the edge of the stove, place on the cover, and let the little creams steam for about fifteen minutes. When poached, turn out of the moulds and dish on a potato border (vol. i.), and with a forcing bag and rose pipe garnish the top of each cream, as in engraving, with a purée of potato; pour White Mushroom sauce (see recipe) round the base of the dish, and serve for an entrée.



Beef Farce for Little Creams of Beef.—Pound ten ounces of lean beef till quite smooth; then pound four ounces of Panard (vol. i.), and mix both together; add two tablespoonfuls of thick reduced Espagnol sauce (vol. i), a few drops of carmine, a dust of Marshall's Coralline Pepper, a pinch of salt, one ounce of good butter, and two and a half eggs; work into a smooth paste, rub through a wire sieve, then mix in two tablespoonfuls of cream, and use by means of a forcing bag and plain pipe.

Tournedos à la Béarnaise

Tournedos à la Béarnaise

Take a nice piece of lean fillet of beef and cut it, through the reverse way of the grain, into slices about a quarter of an inch thick, and from this cut neat fillets about two and a half inches long, forming then into kite shapes; place these in a well-buttered sauté pan, season with a little finely-chopped eschalot, coralline pepper, and salt, and fry over a quick fire for four to five minutes, during which time turn the fillets once; then take up on a plate and wipe out the pan in which they were fried, and put into it one ounce of good glaze and a wineglassful of cooking sherry, stir till boiling; then add the pieces of meat to it, sprinkle them with sliced truffle and cooked button mushrooms, then dish up on a potato or spinach border (vol. i.) that is arranged on the dish by means of a forcing bag and large rose pipe, and serve round it a good Béarnaise sauce (vol. i.). Use for an entrée for dinner or luncheon while quite hot.

Tournedos à la Chauron

Tournedos à la Chauron

Take a piece of fillet of beef weighing from one and a half to two pounds; cut from it, the reverse way of the grain, some slices about one inch thick, then cut these into kite-shaped pieces about three inches long, removing any fat and skin; bat them out with a cold wet chopping-knife, and trim off the edges neatly; place the fillets on a plate, season them with salt and coralline pepper, put them in a well-buttered sauté pan, place the pan on a very quick fire and sauté the pieces on both sides, turning them only once during the cooking; then take up and arrange them straight down an entrée dish on a purée of mushrooms or potato (vol. i.); brush the pieces of meat over with good flavoured light glaze, place a large slice of truffle on each piece, and serve with Chauron sauce (vol. i.) round the dish; sprinkle a few slices of truffle here and there on the sauce, and serve for an entrée for dinner or luncheon while quite hot.

Friantines of Marrow à l'Alsace

Friantines de Moëlle à l'Alsace

Split a beef marrow-bone, but do not break the marrow; remove the marrow from the bone and put it into cold water with a pinch of salt; put this to get hot, but do not allow it to boil; then strain the marrow and keep it in cold water till wanted, when it should be cut in slices about a quarter of an inch thick, using a hot wet knife for the purpose. Place these slices on a baking-tin or dish and mask them with the sauce prepared as below, and on the sauce place a slice or two of truffle and the same of cooked button mushrooms that are cut about an eighth of an inch thick; put aside on ice till the sauce is quite firm, then dip each slice into frying batter (vol. i.); drop them into clean boiling fat or oil and fry for three to four minutes till a nice golden colour; when cooked take up and dish on a dish-paper, stick a few strips of cut truffle and mushroom in each, sprinkle each over with a little finely-chopped parsley. These are excellent for a second-course dish or for an entrée for dinner or for luncheon, and should be served while very hot.

Sauce for Friantines of Marrow.—Put half a pint of good Brown sauce (vol. i.) into a stewpan with two finely-chopped eschalots, an ounce of glaze, half a wineglassful of sherry, a pinch of castor sugar, two or three small finely-chopped fresh mushrooms; boil down to half the quantity, keeping the sauce well skimmed while boiling, and use when beginning to set.

Fritot à la St. Marks

Fritot à la St. Marks

Split a large beef marrow-bone lengthwise, remove the marrow without breaking it, put it into a stewpan in cold water seasoned with a little salt, stand the pan on the stove and let the water get quite hot, but do not let it boil; then take up the marrow and put it into cold water for a few minutes, then by means of a hot wet knife cut it through into nice slanting slices a quarter of an inch thick; place these on a dish, season them with salt, coralline pepper, and a little warm glaze. Cut some raw ripe tomatoes into very fine slices, free them from skin, season them with a little sherry and salt, sprinkle them with very finely chopped lean cooked ham. Place a piece of the dressed marrow on each slice of tomato (putting the seasoned side of the marrow next the tomato), and by means of a forcing bag with a plain pipe mask the tops of the marrow with a little of the prepared purée, cover with a piece of cleansed and dried pork caul; dip each separately into frying batter (vol. i.), and fry them in clean boiling fat a nice golden colour, carefully turning them from side to side with a slice while cooking. Take them up on a hot baking-tin, sprinkle a little warm glaze and grated Parmesan or Gruyère cheese over each, and brown quickly with the salamander. Dish them up *en couronne* on a dish-paper on a hot dish, and serve as an entrée for dinner or luncheon or as a second course dish.

PURÉE FOR FRITOT À LA ST. MARKS.—Pound a quarter of a pound of cooked chicken or other bird with a large tablespoonful of cold Brown sauce, one ounce of good butter, a dust of coralline pepper, a little salt, and two tablespoonfuls of thick cream; rub altogether through a wire sieve, add half an ounce of fresh white breadcrumbs, then put into a forcing bag with a large plain pipe, and use.

Mutton Cutlets à l'Alexandra

Côtelettes de Mouton à l'Alexandra

Take the best part of a small neck of mutton, cut into neat cutlets, trim them, remove all unnecessary fat and skin, bat them out with a cold wet chopping-knife; place them on a plate, season them with a little salt, Marshall's Coralline Pepper, a little finely-chopped eschalot, and lean chopped ham or tongue; sprinkle with salad oil and grill before a brisk fire for five to seven minutes, during which time turn them once only; take them up on a hot plate, brush them over with a little warm thin glaze, dust over with grated Parmesan cheese, brown quickly with the salamander, dish up straight down the dish on a bed of rice prepared as below, and serve at once with Soubise sauce (vol. i.) round the base for an entrée for dinner or luncheon. Frills may be used if liked.

Rice for Cutlets à l'Alexandra.—Prepare a quarter of a pound of Patna rice as in vol. i. page 32, put it into the screen for an hour to dry, and just before serving turn it out on to a clean baking-tin; pour over it two ounces of warm fresh butter and put into a quick oven for eight to ten minutes, arrange on the entrée dish; place here and there at intervals a tablespoonful of Tomato butter (vol. i.) in a slanting position to give it an effective appearance.

Mutton Cutlets à l'Ancienne

Côtelettes de Mouton à l'Ancienne

Take the best end of a small neck of mutton, cut it into neat cutlets, bat them out with a cold wet chopping-knife, remove all skin and unnecessary fat, season the cutlets with pepper, salt, and a little curry powder, dip them into warm butter, and grill them in front of a brisk fire till brown and crisp, which will take from five to eight minutes, turning them only once during the cooking. Put into a stewpan a teaspoonful of Liebig Company's Extract of Meat, two finely-chopped capsicums freed from pips, one chopped eschalot, a pinch of Marshall's Coralline Pepper, a wineglassful of cooking sherry, and half a pint of good-flavoured clear brown stock; boil this for ten minutes, then stir it on to one ounce of butter that has been fried without browning with a quarter-ounce of arrowroot and the strained juice of a lemon; boil again, pass through the tammy, put the cutlets into the sauce, colour with a few drops of Marshall's Liquid Carmine to make it a rich but not too red a colour, reboil together, dish up the cutlets on a bed of Spanish onions that is arranged on a little purée of potato (which is forced on to the dish by means of a forcing bag with a plain pipe) about half an inch thick and two inches in width, and serve very hot for an entrée for dinner or luncheon.

Spanish Onions for Cutlets.—Peel, wash, blanch, and rinse in cold water a good-sized Spanish onion, put it again into a stewpan with plenty of boiling water to cover, season with salt, and boil for three to four hours according to the size; when tender take up, drain on a sieve, cut into halves, and each half into four or five pieces lengthwise into small portions like an orange is divided, arrange on the prepared purée of potato, pour over a little warm butter, season with a little coralline pepper and finely-chopped lean cooked ham and chopped parsley, and use as directed.

Mutton Cutlets à la Barigoule

Côtelettes de Mouton à la Barigoule

Cut some neat cutlets from the best end of a neck of mutton, season them with salt, mignonette pepper, chopped lean raw bacon, eschalot, thyme, parsley, bayleaf, and a few fresh mushrooms; sprinkle a tablespoonful of salad oil into a stewpan, add to it three large peeled and finely-sliced onions, place the cutlets on the onion with the seasoned side uppermost, cover over with a buttered paper, place the cover on the pan and fry the contents over a moderate fire for about twenty minutes; remove any fat that may rise to the surface, add three-quarters of a pint of Veloute sauce and a wineglassful of white wine, cover with a buttered paper, place the pan on the stove and simmer the contents for half an hour, occasionally sprinkling over the paper a little white wine; then take up the cutlets, keep them warm, and add to the sauce half an ounce of Marshall's Crème de Riz that is mixed with a gill of thick cream, season with a dust of coralline pepper and two ounces of grated Parmesan cheese; stir altogether over the fire till boiling, then simmer for three or four minutes and tammy it. Dish up the cutlets on a border of potato or farce, garnish the centre with artichoke bottoms (that have been heated in their liquor, strained, and cut into quarters and sprinkled with a little good warm glaze, a few drops of cooking sherry, and a little finely-chopped raw parsley), pour the sauce round, and serve very hot for an entrée for dinner or luncheon.

Mutton Cutlets à la Camerani

Côtelettes de Mouton à la Camerani

Cut some neat cutlets from the best end of a neck of mutton, free them from all unnecessary skin and fat, and bat them out with a cold wet chopping knife; season them with Marshall's Coralline Pepper and salt, place them in a well-buttered sauté pan and sauté them over a quick fire for five to six minutes, then take them up on a hot plate and keep warm; then add to the liquor in the pan a wineglassful of sherry, a teaspoonful of Bovril, a quarter-pint of oyster liquor and one finely-chopped eschalot, boil altogether for about eight minutes; then add the pulp of three raw ripe tomatoes, one ounce of butter that is mixed with a quarter-ounce of arrowroot, the strained juice of a lemon, and a pinch of castor sugar; stir again till it reboils, and for eight cutlets add one dozen sliced raw bearded sauce oysters and four or five cooked button mushrooms, just bring to the boil and use at once. Dish up the cutlets straight down the dish on a purée of potatoes (that has been forced out on to the dish by means of a forcing bag with a large rose pipe), pour the prepared sauce all over them, and serve very hot for an entrée for dinner or luncheon.

Creole Cutlets

Côtelettes à la Créole

Cut the best end of a neck of mutton into neat cutlets, trim off all unnecessary skin and fat, bat them out with a cold wet chopping-knife and sprinkle them with sifted flour. Put into a stewpan the purée of four raw ripe tomatoes, the strained juice of a lemon, a pinch of coralline pepper, a teaspoonful of Bovril, a wineglassful of sherry, and then the cutlets; place the pan in a moderate oven and cook the contents for about forty minutes, occasionally basting with a little more sherry and keeping the cover on the pan. When cooked take up the cutlets, sprinkle a little warm glaze over them, and dish them on a potato border with a purée of Spanish onions (vol. i. page 34) in the centre of the cutlets *en couronne*; remove the fat from the liquor, then reboil with half a pint of Veloute sauce (vol. i.), add a tablespoonful of French capers, pour round the dish and serve at once as a dinner or luncheon dish. Frills may or may not be used as liked.

Mutton Cutlets à l'Ecossaise

Côtelettes de Mouton à l'Ecossaise

Cut a piece of the best end of neck of mutton into six or seven cutlets, trim off all unnecessary skin and fat, and bat them out with a cold wet chopping-knife; lard the lean part of the fillet with tiny lardons of fat raw bacon, season the cutlets with coralline pepper, salt, and warm butter, grill them in front of a sharp clear fire for five to eight minutes, turning them only once during the cooking; then take up, brush the larded side of the cutlets over with warm clear glaze, dish them up on a bed of plainly-boiled rice as used for curry, arranging them straight down the dish; serve at once very hot with the sauce round the base as an entrée for dinner or luncheon.

Sauce for Cutlets à l'Ecossaise.—Take a pint of reduced Espagnol sauce (vol. i.), one tablespoonful of tamarinds, a dessertspoonful of red currant jelly, a few drops of carmine, two chopped eschalots, a teaspoonful of Marshall's Curry Powder, the strained juice of two lemons, and a dust of coralline pepper; boil altogether for ten minutes, tammy, reboil, and use perfectly hot.

Mutton Cutlets à la Lucine

Côtelettes de Mouton à la Lucine

Take the best end of a neck of mutton and cut from it some nice neat cutlets, remove all the unnecessary skin and fat from them, bat them out with a cold wet chopping-knife, season them with salt and coralline pepper, steep them in a little salad oil, and put them into a stewpan that is sprinkled with a little salad oil or butter; add two sliced onions, one carrot, one turnip, one leek, a bunch of herbs (thyme, parsley, bayleaf), and a few black and white peppercorns; put some little thin pieces of fat bacon that are cut the same size and shape as the cutlets on the top of each cutlet, place the cover on the pan and fry the contents over a quick fire for fifteen to twenty minutes; then sprinkle over the cutlets a wineglassful of sherry, a quarter of a pint of mushroom gravy, and one ounce of glaze. Place the stewpan again on the stove or in the oven, and let the cutlets simmer for about three-quarters of an hour; then take up, strain the liquor in which they were cooked, remove the fat from it and add to it half a pint of Lucine sauce, and keep hot ready for use. Brush the cutlets over with a little warm glaze, dish them up on a bed of spinach that is arranged straight down an entrée dish by means of a forcing bag and large rose pipe, and serve, with the sauce round the base, for an entrée for dinner or luncheon.

Cutlets of Mutton à la Maintenon

Côtelettes de Mouton à la Maintenon

Take a piece of the best end of neck of mutton, take off all the unnecessary fat and cut the neck into neat cutlets; bat them out with a cold wet chopping-knife, season them with a little of Marshall's Coralline Pepper, salt, finely-chopped raw green parsley, bayleaf, thyme, eschalot, lean cooked ham or tongue, and fresh mushrooms that have been washed, pressed from the water, and finely chopped; then dip each cutlet first into whole raw beaten-up egg, then into freshly-made white breadcrumbs, and fry the cutlets in clean boiling fat till a nice golden colour. Then take them up, drain them, dish them up on a border of potato (vol. i.), and serve with a purée of mushrooms (vol. i.) in the centre, and Espagnol sauce (vol. i.) round the base. Serve for an entrée for dinner or luncheon very hot. Lamb and venison can be prepared in the same way.

Mutton Cutlets à la Montpensier

Côtelettes de Mouton à la Montpensier

Take the best end of a neck of mutton, cut it into neat cutlets, trim and free them from skin and all unnecessary fat, bat them out with a cold wet chopping-knife, place them in a stewpan on two ounces of sliced fat and lean raw bacon, one ounce of butter, two sliced onions, two tomatoes, a bunch of herbs, bayleaf, parsley, thyme, two or three strips of celery, one leek, one carrot, one turnip, all finely sliced, one sliced lemon, and a saltspoonful of Marshall's Coralline Pepper; sprinkle on the top a little finely-shredded lean raw ham or bacon cut about an inch long, cover with a well-buttered paper, place the cover on the pan and fry the contents over a moderate fire for about fifteen minutes. Then take the cutlets up carefully, place them on a plate, and add to the liquor two wineglassfuls of sherry, one ounce of Marshall's Crème de Riz, and one pint of thin Brown sauce (vol. i.); bring to the boil, stirring the whole time; replace the cutlets, cover with the paper again, place the cover on the pan and simmer the contents for about three-quarters of an hour, taking care that the sauce does not burn, and occasionally add a tablespoonful of mushroom gravy or stock; when the cutlets are tender take them up with a palette knife or two forks, keep them hot over boiling water between two plates. Remove the herbs and fat from the top of the sauce and rub it through the tammy; reboil it, and pour round the cutlets, after they are brushed over with a little warm glaze and sprinkled with a few slices of thinly-cut truffle, and dished straight down the dish on a purée of potatoes that has been arranged with a forcing bag and large rose pipe; serve very hot for dinner or luncheon.

Reform Cutlets of Mutton à la Française

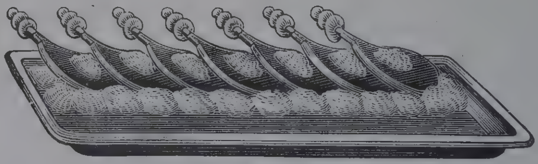
Côtelettes de Mouton Réforme à la Française

Take the best end of a small neck of mutton, trim all the unnecessary fat from it and tie it up with a string; put two ounces of butter in a stewpan with a sliced carrot, two sliced onions, half a sliced turnip, a little celery, a bunch of herbs (thyme, parsley, bayleaf), a few peppercorns, and three or four cloves; put the meat on the top of these, place a buttered paper over it, and let it fry for about fifteen to twenty minutes with the cover on the pan; then add about a quarter of a pint of stock, and put the pan into the oven, and let the meat braise for three-quarters of an hour, well basting it over the paper, adding more stock as that in the pan reduces. Take up the neck of mutton, put it to press, remove the string, and, when cold, cut the meat into neat cutlets, trimming all the fat and skin from them; mask the top and the edge with a stiff white farce (vol. i.), smooth this over with a wet warm knife, making it quite smooth; sprinkle over each cutlet some finely-chopped lean ham or tongue and truffle mixed together, and place them in a buttered sauté pan; then pour in at the side of the cutlets sufficient good boiling stock to cover them. Watch the stock reboil, then draw the pan to the side of the stove, cover over the pan with a cover, and let it remain there for about fifteen minutes; then dish up the cutlets on a border of farce or potato, and serve with Reform garnish (see recipe) in the centre and Reform sauce round the base of the dish.

Lamb Cutlets à l'Angélique

Côtelettes d'Agneau à l'Angélique

Take the best end of a neck of lamb, trim off all unnecessary fat, and cut it into neat cutlets; bat them out with a cold wet chopping-knife, season with coralline pepper and salt, steep them in warm butter or salad oil, and grill the cutlets in front of a brisk fire, turning them only once during the cooking; when sufficiently cooked they should be a nice brown colour. Take them up, put the cutlets into a sauté pan containing some of the sauce as below, and just bring to the boil. Take a purée of peas or other vegetable, and by means of a forcing bag with a rose pipe arrange it lengthwise on the dish on which the cutlets are to be served; dish up the cutlets straight down on this, arrange on the top of each a teaspoonful of cooked cucumber that is cut in Julienne shreds, pour Angelic sauce round the base of the dish, and serve very hot for an entrée for dinner, &c. Frills may or may not be used, as liked.



Sauce for Cutlets à l'Angélique.—Put into a stewpan two wineglassfuls of sherry, a teaspoonful of Bovril, two finely-chopped washed mushrooms, and the essence from a bottle of truffles; boil to half the quantity, tammy, rewarm in the bain-marie, and use.

Lamb Cutlets à la Suffeen

Côtelettes d'Agneau à la Suffeen

Cut the best end of a neck of lamb into neat cutlets, season them with Marshall's Coralline Pepper and salt, steep them in warm butter, fry them in a buttered sauté pan on both sides for three to five minutes, when they should be a nice golden brown colour, turning the cutlets only once while they are cooking; then take up the cutlets, place a slice of tomato, as below, on each, and on the tomato a very small thinly cut and crisply fried slice of bacon; dish up the cutlets on a border of potatoes or farce, pour round them some prepared Cheese sauce, brown with the salamander; sprinkle a few slices of truffle here and there over them, and serve very hot with boiled sparghetti (see recipe) in the centre for an entrée for dinner or luncheon.

Tomatoes for Cutlets à la Suffeen.—Cut some raw ripe tomatoes into slices about a quarter-inch thick, season them with a little salt, brush them over with a little warm glaze, sprinkle them with grated Parmesan cheese; place in a well-buttered sauté pan, cover with a buttered paper, cook in a moderate oven for about ten minutes, and use.

Cheese Sauce for Cutlets à la Suffeen.—Take four tablespoonfuls of thick cream, a pinch of salt and Marshall's Coralline Pepper, three ounces of Gruyère or good Cheddar cheese (cut up in very fine slices), and three tablespoonfuls of thin Bechamel sauce (vol. i.); stir altogether over the fire till melted, then pour round the cutlets as directed.

Sparghetti for Cutlets à la Suffeen.—Put a quarter-pound of sparghetti into boiling water with a little salt, bring it to the boil, and simmer for about one and a quarter hours; strain, and cut into lengths of about an inch, mix with a dessertspoonful of thin warm glaze, a dust of coralline pepper, one ounce of warm butter, and two or three shredded French chillies that have been freed from pips, and use.

Mutton Cutlets à la Sullivan

Côtelettes de Mouton à la Sullivan

Cut some neat cutlets from the best end of a neck of mutton, trim off all unnecessary fat and skin, lay them on a plate, steep them in warm butter, season with a little of Marshall's Coralline Pepper, salt, chopped turned Spanish olives, chopped French capers, a few chopped fresh mushrooms, and a little lean cooked chopped ham; place the cutlets in a buttered sauté pan, cover with a buttered paper, and lightly sauté the cutlets on the under side; then pour into the pan half a pint of Espagnol sauce (vol. i.), place the pan in a moderate oven and cook the cutlets for about twenty minutes, keeping the lid on the pan while they are cooking. When cooked, dish up on a border of veal or rabbit farce (vol. i.), place a purée of spinach (vol. i.) or any other nice vegetables in the centre, pour the prepared sauce round, and serve perfectly hot for an entrée for dinner or luncheon.

Cutlets of Mutton à la Viennoise

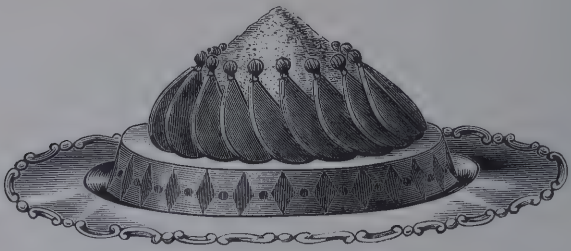
Côtelettes de Mouton à la Viennoise

Take the best end of the neck of mutton, cut it into neat cutlets, neatly lard them straight down the fillets, trim the lardons, sprinkle with a little salad oil, put a slice of lemon on each cutlet, and cover each entirely with a little carrot, onion, turnip, and celery, all cut up in small dice shapes, and a little chopped parsley, bayleaf, and thyme; arrange them in a sauté pan, put the cover on, and let them remain for a few hours; then when ready for cooking place the sauté pan on the stove, and let them draw down for about fifteen minutes in the moisture which will be in the pan; take up the cutlets and lightly sprinkle them over with little dice shapes of French gherkin, tongue, and white of hard-boiled egg; dish them on a pureé of spinach (vol. i.) and pour the Viennoise sauce round the base; these should be served very hot for a dinner entrée. Venison cutlets are fine in this way.

Epigrams of Mutton à la Coblentz

Epigrammes de Mouton à la Coblentz

Take the breast of mutton, trim from it all unnecessary fat and tie it up, put it in to braise as for 'Reform Cutlets,' cooking for two hours and a half; then take it up, untie it, remove the bones, and lay it out between two dishes to press, with a weight on the top one. When it is cold stamp it out with a small cutlet cutter; mask the pieces with veal



or rabbit farce (vol. i), smooth over with a hot knife; see that the edges are well masked with the farce, trim them into neat cutlet shapes, and place them in a lightly-buttered sauté pan, cover them with any nice-flavoured light stock and bring it to the boil, draw the pan to the side of the stove and poach for about ten minutes; take up on a cloth to drain; dish on a border of farce (vol. i.), with a purée of spinach (vol. i.) or any nice green vegetable in the centre. The border mould should be buttered and ornamented with truffles cut in diamonds and small rounds before being filled with farce. Serve a good Espagnol sauce (vol. i.) round the base. A little parsley stalk must be put in the end of each cutlet to carry the frill, as shown in the engraving.

Mutton Kabobs à la Raipore

Kabob de Mouton à la Raipore

Take some well-hung mutton, either the loin, neck, or leg, remove the fat and skin, and cut the meat into pieces about one and a half inches square; place these on a dish and season with a sprinkling of Marshall's Coralline Pepper, salt, ground cinnamon, and allspice; peel some small button onions, and season them similarly to the meat, allowing them to remain in the seasoning for at least an hour; then take some small wooden or ordinary wire skewers and arrange the meat and onions alternately on them, allowing about four pieces of meat and four onions to each person. Put into a stewpan two ounces of butter or fat and four peeled onions cut up in tiny dice shapes, with a bunch of herbs (thyme, parsley, and bayleaf); fry till a nice brown colour; then add a dessertspoonful of Marshall's Curry Powder, a saltspoonful of salt, and six crushed cardamoms, and mix up together; add an ounce of Marshall's Crème de Riz, the strained juice of a lemon, a pint of tomato pulp, and a few drops of carmine; then place the prepared kabobs in the stewpan, cover it down and let the contents simmer on the side of the stove for about one hour; when cooked remove the kabobs, skim off any fat from the sauce, and reduce to quite a thick consistency; arrange a pile of Pilau rice (vol. i. page 297) on a hot dish, and place the kabobs upon it; arrange here and there little thinly-cut shreds of red and green chillies; pour the sauce round the rice, and serve hot.

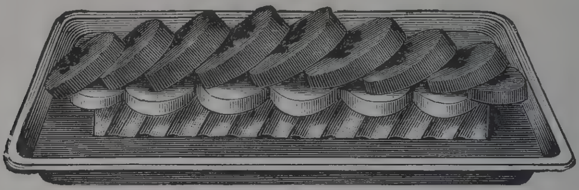
The ordinary skewers can, if liked, be replaced by silver or plated skewers when the meat is cooked.

Beef or veal can be used in the same manner as mutton, and cooked meat instead of fresh can be employed.

Noisettes of Mutton à la Parisienne

Noisettes de Mouton à la Parisienne

Remove the lean part from the best end of a neck of mutton, and cut it into neat slices about half an inch thick, bat these out with a cold wet chopping-knife, trim them into neat fillets, season them with coralline pepper, salt, fresh mushrooms, parsley, and eschalot, that have all been chopped up fine; place them on a well-buttered sauté pan and sauté them over a quick fire on both sides for three or four minutes; then take up and dish the fillets on a croûton of fried bread on which is arranged some cooked sliced tomato; pour a good-flavoured Suprême sauce (vol. i.) round the dish, sprinkle here and there on the sauce a little warm glaze, and serve, whilst quite hot, for an entrée for dinner or luncheon.



Fritot of Sheep's Feet à la Belge

Fritot de Pieds de Mouton à la Belge

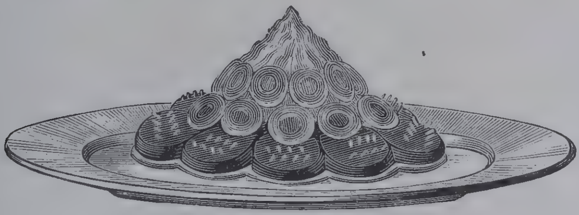
Take some sheep's feet and cleanse them thoroughly, put them into a stewpan with cold water and a little salt, bring to the boil, then strain, rinse the feet in cold water and put them into another stewpan; cover with fresh cold water, add a few cleansed vegetables, such as onion, turnip, celery, leek, carrot, and herbs (thyme, parsley, and bayleaf), a little salt, and six or eight peppercorns; bring to the boil, skim, and then simmer gently on the side of the stove for two and a half to three hours. Take up the feet and let them slightly cool; remove all the bones, and season the inside of the feet with chopped parsley, thyme, bayleaf, eschalot, and mignonette pepper, and mask this with a layer of rabbit or veal farce, prepared as below; then roll up the feet into their natural shape, tie them up with a piece of tape, rub them over with a little butter, and place them in a sauté pan with about a quarter of a pint of boiling stock; put a cover over and stand them in a moderate oven to cook slowly for about fifteen to twenty minutes, then remove from the oven and put aside till cold. When firm remove the tape, and cut the feet crosswise into escalopes about a quarter of an inch thick; sprinkle these with a little salad oil and chopped lean ham or tongue, dip each into frying batter (vol. i.), and fry in clean boiling fat for six to eight minutes, when they should be a pretty fawn colour and the batter quite crisp; dish up, *en couronne*, on a border of purée of spinach or fried parsley (vol. i.), and pour thin Soubise sauce (vol. i.) round the base. Serve hot for an entrée for dinner or luncheon.

Farce for Sheep's Feet à la Belge.—Take, for six to eight feet, six ounces of rabbit or lean veal, pound it till smooth, rub it through a wire sieve, and mix it with one and a half ounces of beef suet, one ounce of freshly-made white breadcrumbs, a little salt and Marshall's Coralline Pepper, and one whole and one yolk of raw egg. Mix up well together, and then use.

Fillets of Veal a la St. Lawrence

Filets de Veau à la St. Lawrence

Take a piece of lean fillet of veal, and cut it in little round fillets about a quarter of an inch thick; bat these out with a cold wet knife, then lard the centres of each in two rows with little strips of French gherkins and larding bacon, and trim these lardons with the scissors. Put into a stewpan two ounces of butter, with a few slices of carrot, onion, turnip, and celery, a bunch of herbs (such as thyme, parsley, and bayleaf), four peppercorns, and two cloves; place the fillets on the top of these vegetables, put a buttered paper over them, cover down the pan with the lid, and fry the contents for fifteen minutes; then add two wineglassfuls of white wine and half an ounce of glaze, return the pan to the stove and let the fillets braise for an hour, during which time keep them well basted over the paper, and occasionally add a little stock as that in the pan reduces. When the fillets are cooked take them up, sprinkle them with a little grated Parmesan cheese, then brush over with a little warm glaze and put on a tin in a quick oven to brown. Dish up as in engraving on a border of potatoes (vol. i.), arrange some slices of cooked cucumber on the top of the fillets, garnish the centre of the dish with a Potato purée (vol. i. page 35), using a forcing bag with a large



rose pipe for the purpose; pour Suprême sauce (vol. i.) round the base of the dish, and serve for an entrée for dinner or luncheon. The vegetables remaining from the braise can be used up in the stock-pot.

Cucumber for Fillets of Veal à la St. Lawrence.—Cut the cucumber in slices about a quarter-inch thick and stamp them out in the form of rings; put these into a stewpan with cold water, bring this to the boil and allow the cucumber to simmer till tender; take them up, rinse with cold water, and when cold fill the hollows of the rings with a little chicken or veal farce as below, and use.

Farce for Fillets of Veal à la St. Lawrence.—Pound four ounces of lean veal till smooth; remove this from the mortar and pound four ounces of Panard (vol. i.), mix into this the pounded veal, two whole raw eggs, a little salt and coralline pepper, pass through a wire sieve; divide into two parts, colour one with a few drops of Marshall's Liquid Carmine, and leave the other plain; put into separate small bags with plain pipes, and use alternately.

Tendons in Cases à l'Estragon

Tendons en Caisses à l'Estragon

Take, for ten persons, two calf's feet, wash them well, and put them in a cloth to cook in plenty of water or light stock with two or three onions, a good bunch of herbs, a few black and white peppercorns, and a little celery; skim the stock well when it boils, and let it simmer gently for three or four hours or longer if the tendons are not done. When cooked take up, remove the cloth, split open the feet, cut the tendons in little pieces, mix with them a little finely-chopped tarragon and chervil, and enough good Veloute sauce to moisten (vol. i.); put them in oiled paper cases, allowing one to each person, mask over the top with Cream sauce (vol. i.); serve with little rings of fried bread (that are stamped out about the size of a shilling and fried a pale golden colour) all round the edge of the cases, dish up on a hot dish on a paper, and serve at once for an entrée for dinner. The liquor and remainder of the feet can be used up in other ways, for soup, &c.

Escalopes of Calf's Head à la Tuileries

Escalopes de Tête de Veau à la Tuileries

Take the whole or half of a cleansed calf's head, put it in a pan with plenty of cold water seasoned well with salt, let it remain in this for twenty-four hours, during which time continually change the water and add more salt, then remove the brains and tie up the head in a clean cloth; put it into a stewpan with enough cold water to well cover it, bring to the boil, then take up, and well wash it in cold water; return it to the stewpan, cover with more water, add a pinch of salt, and then allow the head to simmer gently for three and a half to four hours. When cooked, take up the head, remove it from the cloth, then when somewhat cool take off all the glutinous part, place it in a basin of warm water, and with a small pointed knife carefully peel off the top skin so as to leave transparent the parts to be used; put the meat to press between two plates till cold, then cut it into pieces about two inches square or stamp it out with a plain round cutter; place these pieces in a sauté pan, pour over them sufficient of the sauce prepared as below to cover them, bring to the boil and let it simmer for a quarter of an hour. Arrange a border of veal farce on an entrée dish, and dish up the pieces of head *en couronne*, garnish the centre with truffles or Financière or button mushrooms, or any nice cooked vegetables, and serve the sauce round the dish. The meaty part of the head can be made into veal brawn with the odd trimmings.

SAUCE.—Put into a stewpan four bayleaves, a sprig of thyme, a pinch of mignonette pepper, a small sprig of marjoram and basil, three wineglassfuls of sherry, a teaspoonful of Liebig Company's Extract of Meat, two fresh washed mushrooms, a wineglassful of white wine, and one pint of good flavoured consommé; boil these together for about fifteen minutes, then add to it one and a half ounces of the best arrowroot that is mixed with a little of the same consommé, stir together till boiling, keeping skimmed, then carefully wring through the tammy, and use.

Sweetbread à la Belgrave

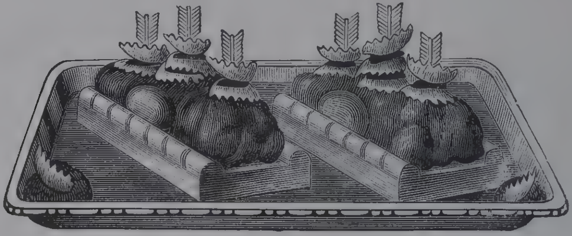
Ris de Veau à la Belgrave

Take a good fresh sweetbread, put it in cold water with a pinch of salt, and bring gently to the boil; rinse in cold water and put it to press between two plates till cold; then make incisions by means of a small pointed knife, and in these place alternately little pieces of cooked tongue and blanched pistachio nuts and truffle, cutting the latter and tongue about the same size as the pistachio nuts; place a piece of slitted fat bacon (sufficient to cover) on it, wrap it in a well-buttered paper, tie it up and place it in a buttered stewpan, add a few slices of cleaned carrot, onion, celery, a bunch of herbs (thyme, parsley, bayleaf), four or five peppercorns and two or three cloves; place the cover on and fry on the side of the stove for fifteen to twenty minutes; then add about a quarter-pint of light stock, either from veal, rabbit, or chicken, and put to cook in the oven for one hour, taking care to baste it occasionally and adding a little more stock as that in the pan reduces. When ready to dish up, remove the sweetbread from the stewpan, take off the paper and dish up on a purée of chestnuts (vol. i. page 34) or spinach, or any other nice vegetables, which should be forced out from a bag with a large rose pipe so as to form a pretty border to rest each sweetbread on, and serve with Veloute sauce (vol. i.) round the dish. A few drops of warm glaze dropped lightly on the sauce will greatly improve the flavour and appearance. Serve for a hot entrée for dinner or luncheon.

Sweetbread à la Financière

Ris de Veau à la Financière

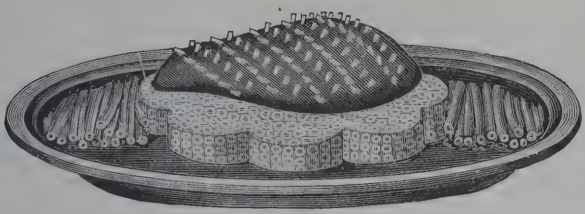
Blanch some fresh sweetbreads, as in recipe 'Sweetbread à la Belgrave,' and when cold lard them with lardons of fat bacon, as in vol. i. (page 112); braise them as in above-named recipe, and when cooked brush the sweetbreads over lightly with warm glaze, and replace in the oven to crisp the bacon. Dish up on croûtons of fried bread, as shown in the design, and garnish with prepared Financière (that has been made hot by standing the bottle in the bain-marie), and arrange on hatelet skewers; serve with a good Financière sauce (see recipe) round the base, and use for a dinner party entrée.



Sweetbread à l'Impératrice

Ris de Veau à l'Impératrice

Take a large sweetbread or two-moderate sized ones, put them into cold water with a little salt, bring to the boil, then rinse and put to press till cold. Take some larding bacon and lard the top, trim the lardons with a pair of scissors, place the sweetbread in a buttered paper and tie it up; put it into a buttered stewpan with one sliced onion, one carrot, a few slices of turnip, a bunch of herbs (bayleaf, thyme, and parsley), and about one dozen peppercorns; fry for fifteen minutes with the pan covered down; then add about a quarter of a pint of good stock, place in a moderate oven, and braise for about one hour, during which time keep basted, frequently adding more stock as that in the pan reduces. When cooked take up, remove the paper, place the sweetbread on a baking-tin, and brush it over the top with a little warm glaze; put it into the oven again for about ten to fifteen minutes; then take up and brush over again with a little thin glaze, and arrange on a border prepared as below and shown in picture, and serve a good Suprême sauce (vol. i.) round the dish, and macaroni prepared as below in the centre space of the border and at each corner of the dish; serve hot for an entrée for a dinner party.



MACARONI FOR SWEETBREAD À L'IMPÉRATRICE.—Put some macaroni to cook in boiling water seasoned with a little salt for half an hour, then strain it and cut it into lengths of about half an inch, sprinkle with a little grated Parmesan cheese and moisten with a little thick cream, season with a dust of coralline pepper, make hot in the bain-marie, and use.

BORDER FOR SWEETBREAD À L'IMPÉRATRICE.—Take a Breton border mould, butter it, and then line it entirely with rings of plainly boiled macaroni made by cutting it crosswise about one-eighth of an inch thick, then by means of a forcing bag and large plain pipe fill it up with the farce; knock the mould down on the table to allow the farce to sink well into the mould, place it in a stewpan on a fold of paper, cover it with boiling water, place it over the fire, watch the contents come to the boil, then draw aside and poach for fifteen minutes; then turn out, and use. FARCE FOR BORDER.—Pound half a pound of lean cooked ham till smooth; then pound six ounces of Panard with one large tablespoonful of Brown sauce, a dust of coralline pepper, a few drops of carmine, one ounce of butter, and one ounce of grated Parmesan cheese; add the ham, mix with three whole eggs and a tablespoonful of thick cream, rub through a fine wire sieve, and use.

Escalopes of Sweetbread à la Hélène

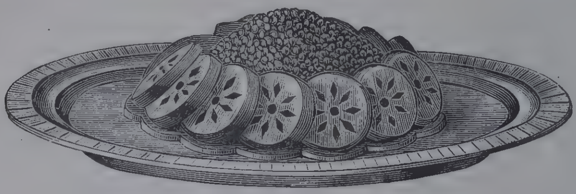
Escalopes de Ris de Veau à la Hélène

Take a calf's sweetbread and put it in cold water with a pinch of salt; let it come to the boil, wash it in cold water, and put it to press; wrap it in a well-buttered paper, with a slice or two of fat bacon. Put into a stewpan about two ounces of butter, a sliced onion, a small sliced carrot, a little celery, and a bunch of herbs, such as thyme, bayleaf, parsley, and a few peppercorns; place the sweetbread on this, and let it fry gently for about fifteen minutes; then add about a quarter-pint of light stock, put the pan in the oven, braise the sweetbread for about three-quarters of an hour, keeping it well basted, and adding more stock as required. When cooked, take up the sweetbread, remove the paper, and cut it up in slices, dish up *en couronne* on a border of potato (vol. i.), pour l'Ambassade sauce (see recipe) over, and garnish with a purée of haricot beans (see recipe) in the centre, and put a few drops of warm glaze on each fillet just before serving.

Escalopes of Sweetbread à la Lombarde

Escalopes de Ris de Veau à la Lombarde

Take a cold braised sweetbread and when cooked cut it in slices about a quarter of an inch thick, and stamp out in rounds about one and a half inches in diameter with a plain round cutter; cover the top side of each escalope with a layer of the ragoût prepared as below about one-eighth of an inch thick, let this set, and then mask over with Blanquette sauce (vol. i.). When this is set dip the escalopes into fine flour, then into whole beaten-up egg, and then into freshly-made white breadcrumbs; ornament the masked side with cut truffle, as in engraving, and fry in clean boiling fat till a pretty golden colour. Then dish up on a border of potatoes (vol. i.), garnish the centre with a purée of mushrooms (vol. i.), and serve Suprême sauce (vol. i.) round the dish, for an entrée for dinner.

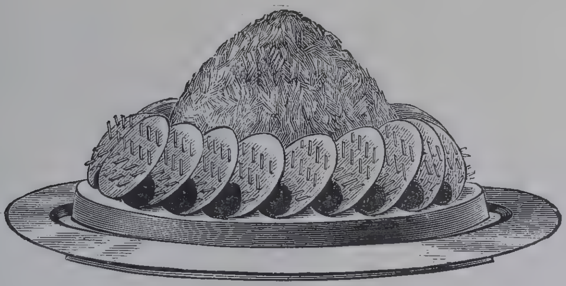


Ragoût for Escalopes of Sweetbread à la Lombarde.—Put four tablespoonfuls of thick Tomato sauce (vol. i.) into a stewpan with one finely-chopped eschalot and half an ounce of glaze, reduce to half the quantity; then add one chopped truffle, two button mushrooms, and two tablespoonfuls of blanched calf's brains that have been plainly cooked and cut up in little square pieces; put this aside on ice or in a cool place to set, then use.

Escalopes of Sweetbread à la Munich

Escalopes de Ris de Veau à la Munich

Blanch a nice white throat sweetbread by putting it in enough cold water to cover it with a pinch of salt, let it come to the boil, then strain it and wash it in cold water, and put it to press between two plates; when it is cold cut it into escalopes about half an inch thick, and lard each alternately with fat bacon and truffle; trim the lardons evenly, then wrap each escalope in a little square piece of buttered paper. Put in a stewpan two ounces of butter and a few slices of carrot, onion, and turnip, a little celery, four or five peppercorns, a small bunch of herbs (parsley, thyme, and bayleaf), place the escalopes on the vegetables, put the cover on the pan, and fry for fifteen to twenty minutes; then add a quarter of a pint of stock, and let the escalopes braise for three-quarters of an hour, basting them occasionally whilst cooking; take them up, remove the papers, glaze them over lightly, and sprinkle them with a very little finely-chopped raw green parsley; dish them up on a border of potatoes (vol. i.) with a slice of tomato between each (see recipe, 'Tomatoes for Garnishing'), or a round of nice black truffle. Garnish the centre with a pile of grated cocoanut, or boiled rice that has a little warm butter poured over it, and a little coralline pepper that has been warmed between two plates over boiling water, and serve Cocoanut sauce round the base.

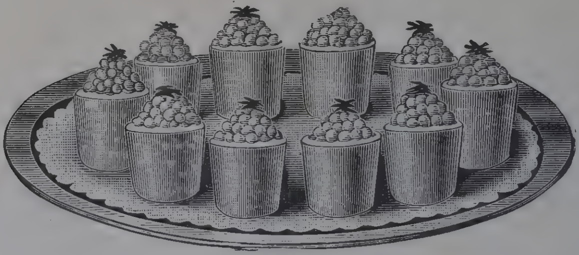


Cocoanut Sauce for Escalopes of Sweetbread à la Munich.—Fry lightly together in a stewpan two ounces of fine flour and two ounces of butter, then mix in three-quarters of a pint of veal, rabbit, or chicken stock, stir till it boils; add a quarter of a good-sized grated cocoanut, and a gill of cream; boil together for about ten minutes, add a pinch of salt, the strained juice of a lemon, tammy, and use while hot.

Little Cases of Sweetbread à la St. Clair

Petites Caisses de Ris de Veau à la St. Clair

Warm the dariol moulds and mask them over with batter prepared as in vol. i. (page 123), and fry in clean boiling fat till a nice golden colour, repeating this process until sufficient cases are made; then fill them with the ragoût prepared as below, place a few little shreds of truffle and cucumber peas (see recipe) on each, arrange the cases on a hot dish on a paper, and serve while quite hot for an entrée for dinner. These cases can always be kept ready for use to warm up at any time.

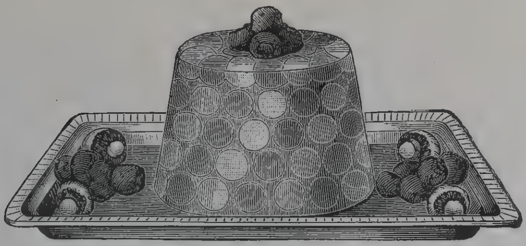


Ragoût for Cases of Sweetbread à la St. Clair.—Cut up a braised sweetbread (vol. i. page 110) into small dice shapes, mix with a few sliced cooked button mushrooms and sufficient Veloute sauce (vol. i.) to make the mixture creamy, then make hot in the bain-marie and use.

Timbal of Sweetbread à la Czarina

Timbale de Ris de Veau à la Czarina

Prepare a pair of calf's sweetbreads (vol. i. page 110), and when cool cut one of them in slices, and stamp out in rounds about the size of a sixpenny piece; also cut out similar-sized rounds of button mushrooms and truffles. Well butter and line with a buttered paper a Charlotte mould, and arrange these rounds alternately all over; then cover the garnish with a layer of veal farce (vol. i.) about one and a half inches thick, using a forcing bag and plain pipe for it; smooth this over with a wet hot spoon, and fill up the centre of the mould with a ragoût as below, and cover the top over with a layer of farce about one inch thick; then place the mould in a stewpan containing boiling water, which should come about half-way up the mould. Watch it reboil, and steam for one hour, turn out and garnish with hot button mushrooms and truffles, pour Espagnol sauce (vol. i.) round the base, and serve for a hot entrée.



Ragoût for Timbal of Sweetbread à la Czarina.—Cut up the trimmings from the sweetbread, truffle, and mushroom into little square pieces, and put them into a sauce prepared as follows: Put into a stewpan four tablespoonfuls of very thick Tomato sauce (vol. i.), half a wineglassful of sherry, one ounce of glaze, and one eschalot chopped fine; boil down to half the quantity, keeping it skimmed while boiling, add the trimmings, and put away on ice till cold and quite set, then use.

Kidneys à la Berlin

Rognons à la Berlin

Take some nice fresh sheep's kidneys, remove the skin and core, cut them in thin slices, and put them in a well-buttered sauté pan; fry them over a quick fire for about three or four minutes; then strain the kidneys from the gravy and mix them with some sauce prepared as below, and some little button quenelles prepared as below; place this mixture in a bain-marie to get well heated, then turn it out on to a hot entrée dish on a border of Red Rice (see recipe), and garnish here and there with some tiny button mushrooms. Serve as an entrée for dinner or luncheon while quite hot.

Sauce for Kidneys à la Berlin.—Take half a pint of clear strong stock made from poultry bones and a little lean ham for flavouring, one ounce of clear light glaze, and two finely-chopped eschalots; boil these for about ten minutes, during which time keep the liquor skimmed; mix with it one ounce of the best arrowroot and a wineglassful of sherry, and stir it into the sauce; let it simmer again for five minutes, then wring it through the tammy, reboil, and use.

BUTTON QUENELLES.—Pound six ounces of raw chicken, veal, or rabbit till quite smooth, then mix with it three ounces of pounded panard, one ounce of butter, a pinch of salt, a tiny pinch of cayenne, and one tablespoonful of thick cream, and two whole and one raw yolks of egg; mix all thoroughly well together, and then pass the mixture through a wire sieve; put it into a forcing bag with a medium-sized plain pipe, force it on to a lightly-buttered sauté pan in the form of Spanish nuts. Pour over these some boiling water, place the pan on the stove, watch the water reboil, then draw the pan aside, re-cover, and let the quenelles poach for about ten minutes. When ready take up carefully with a slice on a sieve to drain, then use.

Kidneys à la St. George

Rognons à la St. George

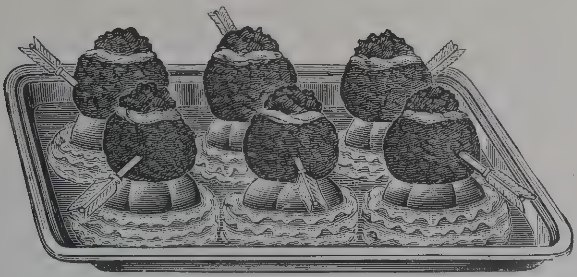
Take some mutton kidneys, allowing one to each person, skin them and remove the cores, cut them in neat slices about one-eighth of an inch thick, season them with pepper and salt, and put, say, four kidneys so prepared into a sauté pan with one and a half ounces of hot butter and sauté them very quickly over a brisk fire for three or four minutes, then drain them in a strainer. Clean out the sauté pan in which they have been cooked, and put in it half a pint of good thick boiling Espagnol sauce (vol. i.), to which add the kidneys and two or three finely-sliced truffles and one and a half dozen raw bearded oysters (slicing the large ones into two pieces); just allow the sauce to get very hot again in the bain-marie, but not to boil, and add a very tiny dust of Marshall's Coralline Pepper. Dish up the kidneys in a border of little round croûtons of bread which have been fried in clean boiling fat or clarified butter till a pretty golden colour, and with slices of tomatoes (see recipe, 'Tomatoes for Garnishing'). Serve for dinner or luncheon entrée.

Kidneys à la Louisville

Rognons à la Louisville

Remove the skin and core from some mutton kidneys; split them open and season them with a little salt and coralline pepper and finely-chopped eschalot; steep them in warm butter, then dip each into freshly-made white breadcrumbs, pass a skewer through the kidneys to keep them open (vol. i. page 282), and grill or broil them for eight to ten minutes, turning only once while cooking. When cooked take up and arrange each kidney on a slice of tomato (see recipe, 'Tomatoes for

Garnishing'); place a raw bearded oyster in the centre of the kidney; cover this by means of a bag and plain pipe with a purée of mushrooms,



sprinkle a few drops of glaze over, and serve for a breakfast or luncheon dish, or as an entrée for dinner, using while quite hot.

Purée of Mushrooms for Kidneys à la Louisville.—Take for six kidneys five or six well-washed fresh mushrooms pressed from the water, chop them fine, and put into a stewpan with one ounce of butter, a little salt and pepper, and one small chopped eschalot; put on the stove and draw down gently till into a pulp; then add one ounce of fresh white breadcrumbs, the strained liquor from the oysters, and one ounce of lean cooked ham or tongue; stir till reboiling, then add a little finely-chopped raw green parsley, and use.

Chicken à la Chasseur

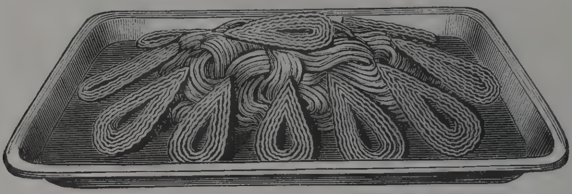
Poulet à la Chasseur

Pick and singe a small chicken, and split it in halves, or, if a large fowl is used, it may be cut up in joints; season well with mignonette pepper and salt, finely-chopped eschalot, chopped parsley, bayleaf, and thyme, then add some salad oil, and let the chicken lie in this for an hour or two before cooking; then roll the joints in browned breadcrumbs, and grill or broil or cook on a greased tin in the oven for about fifteen to twenty minutes. Dish up the bird (and if in joints pile them up), and serve with Chasseur sauce (vol. i. page 13) round for an entrée for dinner, luncheon, or second course. Any other birds or rabbits can be prepared in a similar manner.

Sauted Chicken à la Dupré

Poulet Sauté à la Dupré

Take a picked and cleansed chicken, cut it up into neat joints, and season with salt and coralline pepper; put them in a stewpan with a tablespoonful of salad oil, four onions, peeled and cut into fine slices, a bunch of herbs (bayleaf, thyme, and parsley), four sliced tomatoes, two chopped capsicums; fry together for about twenty minutes, then add one ounce of glaze, two ounces of raw lean bacon sliced, two ounces of Marshall's Crème de Riz, enough carmine to make it a nice salmon colour, a quarter-pint of mushroom liquor, one wineglassful of sherry, six pounded sauce oysters and their liquor, and one pint of Brown sauce (vol. i.); place on the stove and simmer for about forty minutes, removing any fat that may rise during the cooking. Then remove the joints, and rub the contents of the pan through a clean tammy cloth; then add the sauce to the joints in a clean stewpan and reboil; dish up in a pile, and garnish with boiled sparghetti (see recipe) and fried croûtons, as shown in the design. Serve as a hot entrée for dinner or luncheon.



Croûtons.—Take some stale tin bread and cut it into slices about a quarter of an inch thick; then stamp from it some hollow kite-shaped pieces, by means of two heart-shaped cutters of different sizes, and fry in clean boiling fat till a pale golden colour; take them up and drain, and brush over one side slightly with raw white of egg, and sprinkle one half with finely-chopped raw green parsley, and the other with grated Parmesan cheese.

Chicken à la Minute

Poulet à la Minute

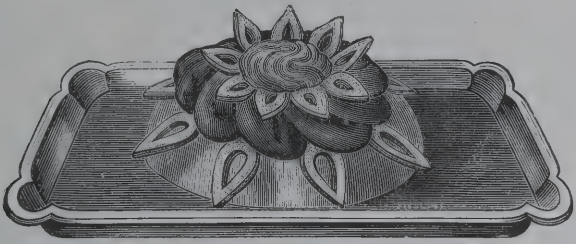
Pick, singe, and cleanse a chicken, and cut it up into neat joints, season with a little pepper, salt, chopped bayleaf, thyme, parsley, and eschalot, and one or two well-washed and chopped mushrooms, and fry altogether with the chicken in a well-buttered sauté pan for ten to fifteen minutes, occasionally turning it over. Sprinkle into the pan one and a half ounces of sifted flour, add a wineglassful of sherry, three-quarters of a pint of good stock, and the juice of a lemon; boil for about fifteen minutes, and dish up the joints in a pile on a hot dish; pour the sauce all over the joints of chicken, and garnish the dish with crisply fried croûtons of bread arranged as a border. Serve for an entrée for dinner or luncheon.

Sauce for Chicken à la Minute.—Mix three raw yolks of eggs in a basin with three tablespoonfuls of stock; stir quickly into the liquor in which the chicken was cooked till it thickens, but do not let it boil; pour over the chicken, and serve.

Chicken à la Rubanée

Poulet à la Rubanée

Take a roast fowl, cut it up into neat pieces, remove the skin from it, then put it into a sauté pan; cover it over with Rubanée sauce, and simmer for about fifteen minutes; then dish up in a pile, pour the remaining sauce over, and garnish here and there with prettily cut croûtons. Serve for an entrée for dinner or luncheon. Pheasant or partridge can be used in the same way, and any cold bird can be used up similarly.



Chicken à la Virginie

Poulet à la Virginie

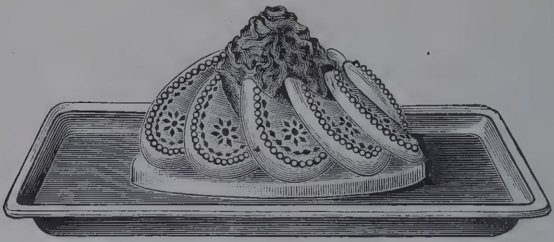
Pick, singe, and cleanse a nice young chicken and cut it into neat joints, season with a dust of Marshall's Coralline Pepper, salt, and a little white pepper; put the joints into a stewpan with a bunch of herbs (thyme, bayleaf, parsley) and six sliced onions, and fry altogether for about twenty minutes, stirring occasionally while frying. Then mix with it one and a half ounces of Crème de Riz, a teaspoonful of chutney, a teaspoonful of curry powder, one and a half pints of new milk or stock, four finely-chopped fresh mushrooms, a quarter-pint of mushroom liquor, a quarter-pint of oyster liquor, and twelve pounded raw sauce oysters; bring altogether to the boil, then place the cover on the pan and let the contents cook slowly on the side of the stove for about forty minutes; then mix with it an ounce of Crème de Riz that has been mixed with a tablespoonful of lemon juice. When cooked remove the joints, put them aside in a warm place, colour the sauce with eight or ten drops of Marshall's Liquid Carmine, rub altogether through the tammy, mix with it a quarter-pint of cream, and make quite hot in the bain-marie. Dish up the chicken in a pile on a hot dish, pour the sauce over, garnish round the dish with the prepared croûtons in the form of a border, and serve for an entrée for dinner or luncheon.

Croûtons for Chicken à la Virginie.—Cut some stale bread in slices about a quarter-inch thick, and then with one large and one small heart-shape cutter stamp out into about two dozen heart shapes. Fry them in clean boiling fat till a nice golden colour, drain them on a pastry rack, which will prevent them from tasting greasy, brush over one side of each with a little raw white of egg, and mask some with chopped raw green parsley, some with chopped lean cooked ham, and some with finely-chopped truffle ; dish up alternately.

Cutlets of Chicken à la Nîmoise

Côtelettes de Volaille à la Nîmoise

Butter some small cutlet-moulds and arrange in the centre of each a star of finely-cut truffle, and at the side, from the top to the bottom, place one row of cooked green peas and some little diamond-cut shapes of cooked tongue, setting them with cream of chicken as below ; nearly fill the moulds with this mixture, make a well in the centre of it, and place inside a raw bearded oyster (that has been seasoned with lemon juice) and about a saltspoonful of Mushroom purée (vol. i. page 35) ; cover over with more of the farce, and place the moulds in a sauté pan on a fold of paper. Pour in the pan stock or water to three parts the depth of the moulds, cover over with a buttered paper and cook them in a moderate oven for about fifteen minutes ; then take them up, turn out the cutlets, and dish them on a border of potato, as in the engraving, and serve with Chestnut purée (vol. i. page 34) or any other nicely cooked vegetables in the centre, and the sauce round the base. Use for a dinner entrée and serve hot.



Cream of Chicken for Cutlets à la Nîmoise.—Take twelve ounces of raw chicken, six bearded sauce oysters, half a pound of Panard (vol. i.), one large tablespoonful of thick Bechamel sauce (vol. i.), one ounce of butter, a little salt and cayenne pepper, and three whole eggs; pound the chicken till smooth, then pound the other ingredients, add the eggs, and work all together into a paste; add a large tablespoonful of cream, rub through a wire sieve, and use. Enough for twelve cutlets.

Sauce for Cutlets à la Nîmoise.—Take the bones from the chicken, the beards and liquor from the oysters, six peppercorns, a gill of white wine, a wineglassful of sherry, two or three sliced white mushrooms, a little bacon bone, and a bunch of herbs; cover with water, and bring to the boil, add a little salt, skim it, and slowly boil for about an hour; then mix one pint of it with one and a half ounces of arrowroot that has been mixed with two ounces of butter, a gill of cream, and the juice of a lemon; reboil, tammy, and use.

Cutlets of Chicken. Sauce Rubanée

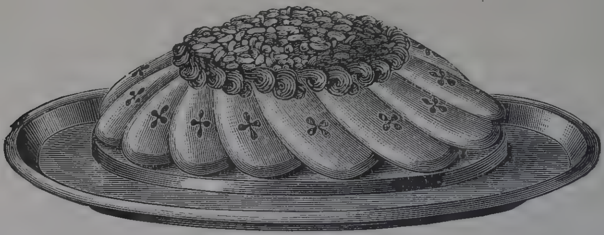
Côtelettes de Volaille. Sauce Rubanée

Take a picked and cleansed chicken, remove the breast fillets, and set aside (to be used up for another entrée, such as Suprêmes); remove the remaining meat from the carcase, free it from skin, and pound it till smooth. Take half a pound of it and mix with it a quarter-pound of cooked ham, one ounce of good butter, six raw bearded sauce oysters, a dust of coralline pepper and salt, a quarter-pint of thick Bechamel sauce (vol. i.), and three ounces of Panard (vol. i.); mix with two and a half whole raw eggs, and two tablespoonfuls of thick cream; rub through a wire sieve, mix with a large finely-chopped truffle, or a teaspoonful of finely-chopped raw parsley; mix up together and put into a forcing bag with a large plain pipe, force it out into some little buttered cutlet moulds that are sprinkled over with a little finely-chopped truffle, knock the moulds on the table, smooth them over with a hot wet knife, place them in a sauté pan, cover over with a buttered paper, pour in the sauté pan a little boiling water, just sufficient to cover the bottom, place the pan in a moderate oven, and cook the cutlets for about fifteen minutes. When firm, take up, arrange them on a border of potato, fill up the centre with cooked peas or beans (that have been mixed with a little butter and a pinch of castor sugar), pour Rubanée sauce over the cutlets, and serve for an entrée for dinner. The quantities given are sufficient for six to eight people.

Chicken Cutlets à la Reine

Côtelettes de Volaille à la Reine

Butter some cutlet moulds and arrange in them alternate layers of cooked breast of chicken and tongue (or ham), stamping out the pieces with a cutter the same shape and size as the mould; fill up the moulds with a cream of chicken, as below; place them on a baking-tin, surround them with enough water to cover the bottoms, place a buttered paper on the top, and cook in a moderate oven for fifteen minutes; then turn out the cutlets on a border of farce or potato (vol. i.), and mask them with Suprême sauce (vol. i.); then garnish each cutlet with a piece of stamped-out truffle in any pretty design, serve peas in the centre, and with a purée of cooked lean ham or tongue form a little rose on the top of each cutlet, using a forcing bag with a small rose pipe for it. Pour Suprême or Veloute sauce round the dish, and use as a dinner party entrée.



Chicken Cream for Chicken Cutlets à la Reine.—Take the meat from the legs of the fowl, remove the skin and bone and pound till smooth, then mix with it one large tablespoonful of thick Bechamel sauce (vol. i.) and three raw whites of egg, season with salt and pepper and one tablespoonful of cream; rub through a fine wire sieve, add a wineglass of sherry, and use.

Chicken for Chicken Cutlets à la Reine.—Remove the breast fillets from a fowl, freeing it from skin, place them on a buttered baking-tin, sprinkle with lemon-juice and salt; put a buttered paper on the top and cook in a moderate oven for ten to twelve minutes; put in press till cold and then cut in very thin slices, and stamp out as above.

Tongue Purée for Cutlets à la Reine.—Pound a quarter-pound of cooked tongue or ham till smooth, with a tablespoonful of thick Bechamel sauce (vol. i.), a dust of coralline pepper, two hard-boiled yolks of egg, a few drops of carmine; then rub through a sieve and use.

Fillets of Chicken à la Maréchal

Filets de Volaille à la Maréchal

Remove the breast fillets from a nice fat fowl, doing this carefully so as not to split the flesh; lay the fillets out on the table and cut lengthwise from them some nice pieces, about four being taken from each breast of the fowl; bat each portion out with a cold wetted chopping-knife, place them in a buttered sauté pan, put a very slight seasoning of salt and white pepper on each with a sprinkling of strained lemon juice, place a buttered paper on the fillets and put them to cook in a moderate oven for about five minutes; then remove them, put them to press between two dishes till quite cold. Remove the meat from the legs, free it from sinews and skin, and to each half-pound of the meat take four ounces of Panard (vol. i.), one ounce of butter, and a little salt and white pepper; mix these together into a smooth paste, add to it two large whole eggs, and rub all through a fine wire sieve. Put this farce into a forcing bag with a plain pipe and with it mask over the top side of the fillets about a quarter of an inch thick; smooth the tops and edges of the farce with a hot wet knife, and form the fillets into nice neat shapes; place these in a buttered sauté pan, put a buttered paper over and sprinkle in the pan about a tablespoonful of sherry; put them into the oven again for about fifteen minutes, when the farce should feel quite firm to the touch. Dish up the fillets *en couronne* on a border of farce or potato, fill up the centre with truffles or a ragoût of truffle and button mushrooms, and serve with Maréchal sauce (see recipe below) or Suprême sauce (vol. i.) over the fillets for a hot entrée for a dinner party.

Sauce for Fillets of Chicken à la Maréchal.—Take the cleansed carcase of the fowl, chop it up finely, put it into a stewpan with one large onion cut into dice shapes, two bayleaves, a sprig of thyme, two washed and dried fresh mushrooms, a pinch of mignonette pepper, one ounce of lean cooked ham or raw bacon, and one ounce of butter; cover the pan and put it on the stove. Fry the contents for about twenty minutes to half an hour, during which time shake the pan occasionally to prevent the bones burning; then add two wineglassfuls of sherry, one large sliced raw tomato, one ounce of good glaze, and one pint of good flavoured Brown sauce (vol. i.). Bring to the boil, then simmer for about half an hour on the edge of the stove, during which time keep it frequently skimmed, and when well flavoured remove the bones and rub the rest of the ingredients through a clean tammy cloth; rewarm in the bain-marie, and mix with it one or two large truffles that have been chopped fine, and use. The bones can be used up in the stock-pot after the sauce.

Chicken Dormers

Dormers de Volaille

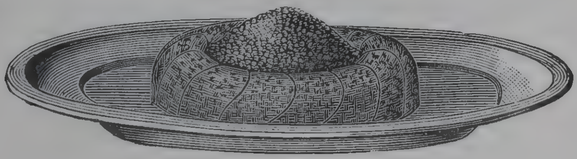
Take some hard-boiled fresh eggs, remove the shells, and dry the eggs in a clean soft cloth, then cut each in halves lengthwise, using a hot wet knife for the purpose; take out the entire yolk and some of the white, so as to form little cases; fill up these spaces by means of a forcing bag and plain pipe with a ragoût as below; smooth over the top with a hot wet knife, and set them aside till cold; then flour them and dip them into whole raw beaten-up egg and into freshly-made white breadcrumbs twice; place in a frying-basket and plunge them into clean boiling fat and fry till a nice golden colour; then dish up on a dish-paper, and garnish with crisply fried parsley, and use for a hot entrée for luncheon or dinner, or on a flat dish as shown for ball supper, &c.

Ragoût for Chicken Dormers.—Put into a stewpan two ounces of butter and two ounces of fine flour, and fry together without browning; then mix with it half a pint of light good-flavoured stock or new milk; stir till boiling, season with a little salt and coralline pepper, and mix with it two raw yolks of eggs; stir again over the fire till the sauce thickens, but do not let it boil; colour with a few drops of Marshall's Liquid Carmine, and wring it through a clean tammy cloth. Mix with it four tablespoonfuls of finely-minced chicken or other white meat, four hard-boiled yolks of eggs that have been rubbed through a sieve, one tablespoonful of lean cooked ham or tongue, a teaspoonful of finely-chopped raw green parsley, one finely-chopped eschalot, and the strained juice of a lemon; mix up altogether, and use as directed. Sufficient for fourteen to sixteen dormers.

Turban of Chicken à la Piémontaise

Turban de Volaille à la Piémontaise

Butter a turban-mould, and arrange in it a buttered paper. Remove the breast fillets from a nice chicken, place them on a lightly-buttered baking-tin, sprinkle over them a little strained lemon-juice, put a buttered paper over, and cook them in a very moderate oven for about eight minutes; then take them up, and put them to press between two plates, with a weight on the top, until cold. Cut them into as many fillets as possible (if care is taken, eight to ten can be made from the breast of one good fowl); sprinkle them alternately with chopped truffles and cooked lean ham or tongue, and arrange the fillets alternately on the buttered paper in the turban; press them well to the side of the mould, and when it is completely covered fill up the centre, using a pipe and bag, with a farce prepared as below. Knock the mould on the table so that the mixture sinks well into it, then put it in a stewpan on a fold of paper, pour in sufficient boiling water to three-fourths cover the mould, place the stewpan on the stove, and watch the water reboil; then place the cover on the pan, draw it to the side of the stove, and let the contents steam for half an hour. When cooked, turn out the turban on to an entrée dish, remove the paper, fill the centre of the turban with a purée of mushrooms (vol. i. page 35), or any other nice vegetable may be used, and pour a nice creamy Veloute sauce (vol. i.) round the base. Serve for a hot entrée.



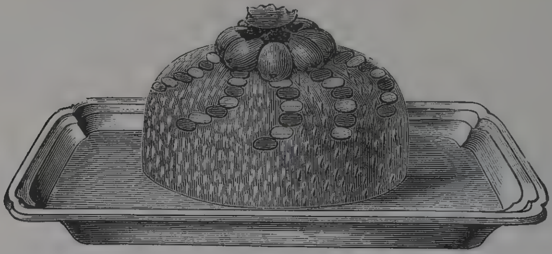
FARCE FOR TURBAN À LA PIÉMONTAISE.—Pound four ounces of lean bacon or tongue, and ten ounces of raw chicken or other white meat, till smooth, and rub it through a wire sieve; then mix it with two ounces of *pâté de foie gras* (that has also been rubbed through a sieve), and two large tablespoonfuls of thick Bechamel sauce (vol. i.); season with a little white pepper and salt, and add two raw yolks of eggs, a tablespoonful of thick cream, and two or three finely-chopped cooked truffles or button mushrooms; stir these ingredients well together, put the mixture into a forcing bag with a large plain pipe, and use.

Turban of Chicken à la Vénitienne

Turban de Volaille à la Vénitienne

Butter a turban mould well and fill it with savoury farce as below, and let it steam for about twenty minutes, then turn it out on to a cake bottom (vol. i. page 40) that is masked lightly over with white farce as below.

Mask the savoury farce all over with a thin layer of the white farce, and arrange all round this the breast fillets of a raw chicken (that have been sliced and larded), fastening these fillets on to the turban with a little of the white meat farce, using a forcing bag and pipe for the purpose; then garnish with little rounds of cut tongue and truffle, sticking these with farce; place a buttered paper round the turban, and put it in the oven to cook for about twenty minutes with a paper on the top and a few very thin slices of fat bacon to keep the fillets moist. Dish up, remove the paper band, and serve with Veloute sauce (vol. i.), round and braised olives (vol. i. page 33) in the centre, with cockscombs that have been warmed in their own liquor. This will be enough for twelve persons. The cockscombs are kept in bottles ready for use.



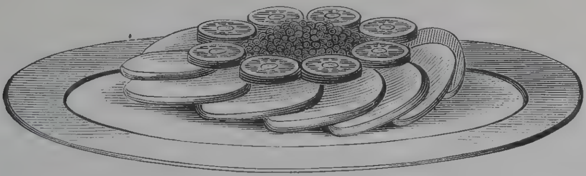
Savoury Farce for Turban of Chicken à la Vénitienne.—Pound half a pound of raw white meat and rub it through a sieve, then mix with it two ounces of chopped cooked tongue or ham and two or three cooked chicken livers that have also been passed through a sieve; add a saltspoonful of mignonette pepper and salt, a dust of coralline pepper, half a finely-chopped eschalot, a teaspoonful of chopped olives, the same of button mushrooms, one tablespoonful of thick Bechamel sauce (vol. i.), and two raw yolks of eggs; mix up altogether, and put into the buttered mould by means of a forcing pipe and bag.

White Farce for Masking Turban of Chicken à la Vénitienne.—Pound six ounces of chicken, rabbit, or veal till smooth, then pound six ounces of panard, and mix together; add two and a half small or two large eggs, a pinch of salt, and white pepper, and one ounce of butter; then pass through the sieve.

Suprême of Chicken à l'Espérance

Suprême de Volaille à l'Espérance

Pick, singe, and cleanse a nice plump white chicken, and with a sharp knife remove the breast fillets; cut these through into slices about one-eighth of an inch thick, making as many as possible; bat them out flat with a chopping knife, which should be occasionally dipped into cold water, then trim the fillets neatly, and arrange them in a lightly-buttered sauté pan, sprinkle well with strained lemon juice and a little salt, place on the top a buttered paper sufficiently large to cover them, and put in a moderate oven to cook for eight minutes, when they should be perfectly white and firm. Arrange them on a dish *en couronne*, pour over them and round the dish some Suprême sauce (vol. i.), and fill up the centre with peas, or any other nicely cooked vegetable, such as a macedoine, and on the top of the fillets arrange rings of cooked cucumber prepared as below. Serve hot for a dinner entrée. Rabbit can be prepared in the same manner. The remainder of the meat can be taken from the chicken to make a farce border on which the fillets may be dished.

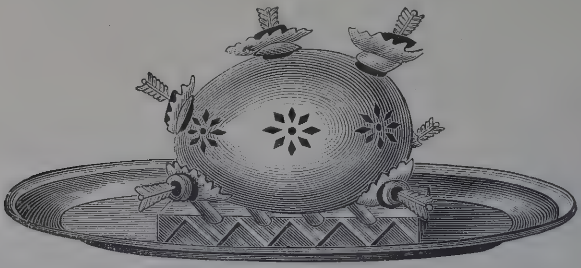


Cucumber for Suprême of Chicken à l'Espérance.—Cut a small fresh cucumber into slices about a quarter of an inch thick, then with a plain round cutter, not quite so wide as the cucumber, stamp off the peel; take a smaller cutter to stamp out the seedy part of the cucumber, and place the rings thus formed into a sauté pan, with sufficient cold water to cover them; season with a little salt, bring to the boil, then skim and boil very gently till tender; remove from the pan, and put them into cold water, and then drain each separately and carefully on a dry cloth; butter a sauté pan and place the rings in it. Take a small quantity of quenelle farce (vol. i. page 37), divide it into two parts, colour one with a few drops of Marshall's Liquid Carmine, leave the other white, and then put each portion into forcing bags with very small plain pipes; fill up the centres of the rings to the tops with the white farce, then with the red farce form a little round in the centre, and outside this arrange a ring of truffle cut in the tiniest diamond shapes with a knife; press the truffle well into the farce, and when this is done cover the rings carefully with boiling water, put on the stove and allow the water to reboil, then draw the pan aside for about ten minutes. When cooked, take up the rings and drain them on a cloth, then use as described above. The cucumber prepared thus forms a very pretty garnish for clear soup.

Cream of Chicken à l'Œuf

Crème de Volaille à l'Œuf

Take one pound of raw chicken, free it from skin and bone, and pound it till smooth; mix with it four tablespoonfuls of Bechamel sauce (vol. i.), and take from the mortar. Then pound half a pound of Panard (vol. i.) with one and a half ounces of butter, a saltspoonful of salt, and a tiny dust of white pepper, and add it to the meat; mix into it four whole eggs, and three tablespoonfuls of cream, and rub altogether through a coarse hair or fine wire sieve, and put the mixture into a well-buttered egg mould that is ornamented with cut truffle; tie up the mould with tape or string, put it in a stewpan on a fold of paper, cover with boiling water; watch the water reboil, then draw the pan to the side of the stove, and let the contents poach for three-quarters of an hour. Then take up, remove the tape, turn out the cream, and dish up on a square croûton of bread that is masked with Suprême sauce (vol. i.), garnish with hatelet skewers with large truffles and cockscombs on them, and serve with Suprême sauce round the base for an entrée for dinner or luncheon. The above given quantities will be found sufficient for ten to twelve people.



Cream of Chicken à la Reine

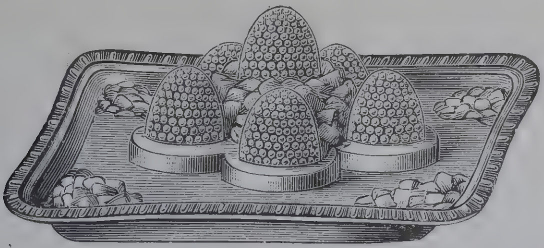
Pain de Volaille à la Reine

Pound ten ounces of raw chicken and six ounces of panard separately till smooth, then add two tablespoonfuls of Bechamel sauce, one ounce of butter, two and a half small eggs, and two large tablespoonfuls of thick fresh cream; mix these well together, and season with a little pepper and salt, and pass through a fine sieve. Butter a plain timbal mould and sprinkle it all over with chopped truffle, then put in the mixture by means of a large forcing bag with a large plain pipe, knock the mould down well on the table so as to get the form of the mould. Take a stewpan large enough to hold the mould, place a piece of paper folded between the pan and the mould, and surround the mould with boiling water to about three parts its depth; place it on the stove, watch the water reboil, and then put on the lid and steam for half an hour. When cooked turn out, and serve with a good creamy Veloute sauce (vol. i.) round the base of the dish; serve for an entrée for dinner or luncheon.

Little Chicken Creams à la Francillon

Petites Crèmes de Volaille à la Francillon

Take half a pound of raw chicken and pound it till smooth; then pound two ounces of Panard (vol. i.) with two tablespoonfuls of thick Bechamel sauce (vol. i.), and one ounce of butter, add a pinch of salt and white pepper, then mix into the pounded chicken till quite smooth; work in two whole eggs; pass through a fine wire or coarse hair sieve, and add a large tablespoonful of thick cream. Butter the egg moulds all over both parts, and ornament them with cucumber (cut in pea shapes) or peas, fill up the moulds with the mixture, using a forcing bag and plain pipe for the purpose; make a well in the centre by dipping the finger into a little hot water and working it round till the space is formed; fill this up with cooked asparagus peas (see recipe) and a little thick creamy Veloute sauce (vol. i.); join up the two parts of the moulds and poach them for about fifteen minutes in a stewpan containing boiling water, resting each egg mould in a dariol to keep it upright. Turn out the moulds, dish them on a border of potato or farce (vol. i. page 35), prepared in a piccolo mould, pour Veloute sauce round them, and garnish with cooked peas, cucumber, or asparagus points.



Little Zephyrs of Chicken with Peas

Petits Zéphyrs de Volaille aux Petits Pois

Take half a pound of chicken, two ounces of Panard (vol. i.), one and a half tablespoonfuls of thick Bechamel sauce, half an ounce of butter, a pinch of salt and white pepper, and a dust of Marshall's Coralline Pepper; pound the meat, and remove it from the mortar; then pound the panard, then mix in the chicken and other ingredients, add two small eggs, then pass all through a coarse hair or fine wire sieve, and mix with one tablespoonful of thick cream. Put the mixture into a forcing bag with a plain pipe and force with great care (so as not to disturb the garnish) into little buttered fancy bouche or dariol moulds that are ornamented at the bottom with tiny rounds and strips of truffle; smooth over with a wet warm knife, put them in a stewpan in boiling water, and poach for twelve to fifteen minutes. When cooked turn out of the moulds, dish on a border of potatoes, and serve Veloute sauce (vol. i.) round, garnish with peas or any other nice green vegetable, and serve for a dinner entrée.

Little Poached Chicken Soufflés

Petits Soufflés de Volaille Pochés

Put in a stewpan one ounce of butter, one ounce of finely-sifted flour, one and a half raw yolks of eggs, a pinch of salt and white pepper, one gill and a half of mushroom liquor, and a teaspoonful of strained lemon juice; stir these over the fire till they boil, then add two ounces of cooked chicken that has been freed from skin and sinews and chopped up very fine, and the very stiffly whipped whites of three eggs; mix these carefully together so as not to curdle the eggs, then put the mixture into small china cases that have been lightly buttered. Put into a stewpan sufficient boiling water to three parts cover the cases, put a piece of paper on the bottom of the pan, place the cases on this, put the stewpan on the stove and watch the water reboil; then cover up the pan, draw it to the side of the stove and let the souffles poach for eighteen minutes. When cooked take them up, sprinkle them alternately with chopped raw parsley and cooked tongue, and serve at once on a hot dish, on a paper or napkin, for an entrée for dinner or luncheon.

Any white meat can be used instead of chicken if desired.

Little Mousses of Chicken

Petites Mousses de Volaille

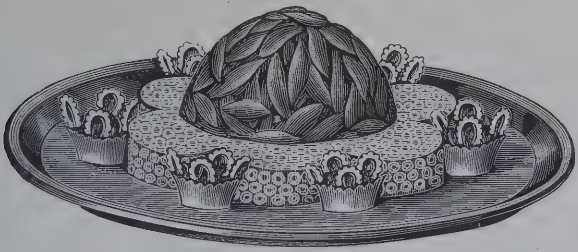
Take some raw chicken meat, free it from bone and skin, and pound it till smooth and rub it through a wire sieve; weigh out a quarter of a pound and add to it a quarter of a pint of thick Bechamel sauce (vol. i.), one and a half tablespoonfuls of sherry, a pinch of salt and white pepper, four raw yolks of egg, one and a half tablespoonfuls of thick cream;

stir well together, then add to it four raw whites of eggs that have been stiffly whipped with a pinch of salt; mix well again, and put the mixture into a forcing bag with a plain pipe. Take some little bomb moulds, well butter them, and garnish them with shredded gherkins, hard-boiled white of egg, truffle and French red chillies, and nearly fill them with the prepared mixture; stand the moulds in a stewpan on a fold of paper, surround them with boiling water to three parts their depth; watch the water reboil, and let the contents poach for about eighteen minutes. Then take up the mousses and turn them out on a purée of Mushrooms (vol. i.), and serve with thin Suprême sauce (vol. i.) as a hot entrée.

Salmis of Chicken à la Régence

Salmis de Volaille à la Régence

Take any nice pieces of cold cooked fowl (that left from a previous meal could be used for the purpose), cut them into neat shapes, removing the skin and any untidy pieces, then put them into a good Salmis sauce (vol. i. page 24) coloured with a few drops of carmine; make them quite hot in the bain-marie, dish up on a border, as below, and garnish with little croustades; pour some of the sauce prepared for the salmis round the base of the dish, and serve at once for an entrée for a dinner party.



Croustades for Salmis of Chicken à la Régence.—Take a quarter-pound of fine flour, two ounces of butter, and rub together till smooth, season with salt and coralline pepper; mix with one whole egg and a little cold water into a smooth paste; then roll it out thinly and line some little bouche moulds with it; then line the paste with buttered paper, and fill up with raw rice and bake for fifteen to twenty minutes. Stamp out some small rings from the same paste to garnish, and bake till a pale golden colour, then remove the croustades from the moulds and fill them up with red and white Garnishing Quenelles (vol. i. page 51), and pieces of cut truffles and cooked button mushrooms and Financière that have all been mixed with a little thin creamy Veloute sauce (vol. i.). Place four of the rings on each and use.

Border for Salmis of Chicken à la Régence.—Butter a Breton border mould and garnish it with rings of boiled Naples Macaroni (see 'Sweetbread à l'Impératrice'), then with a forcing bag and plain pipe fill up the mould with a farce of chicken (vol. i. page 36), knock the mould on the table so that the mixture sinks well into the shape, then put it in a stewpan on a fold of paper; cover it with boiling water, watch the water reboil, then draw the pan aside and poach for fifteen minutes, turn out and use.

Little Chickens à la St. George

Petits Poulets à la St. George

Butter some little chicken moulds and line them with White farce (vol. i. page 36), make a little well in the centre of each, and place in the spaces thus formed a ragoût as below; cover over with more farce, smooth it with a hot wet knife, place the moulds in a sauté pan on a piece of paper, cover with boiling water, bring this to the boil, then draw the pan to the side of the stove, and let the creams poach for fifteen minutes. When cooked, dish up on a border of farce or potatoes, and serve with the sauce over and a purée of mushrooms or flageolets in the centre.

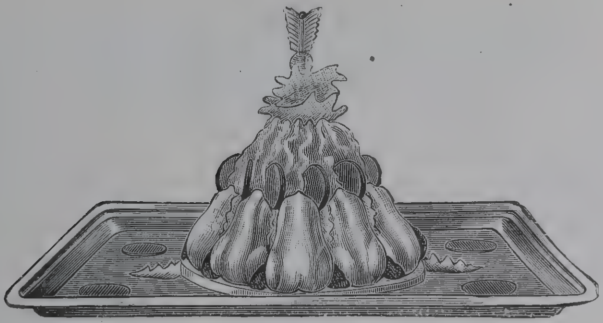
Sauce for Little Chickens à la St. George.—Take one pint of tomato pulp, and put it in a stewpan with a finely-chopped eschalot, the juice of a lemon, a teaspoonful of Liebig Company's Extract of Meat, a few drops of carmine, and a dust of coralline pepper; bring this to the boil, then mix it with two ounces of butter and one ounce of arrowroot that have been mixed together, half a gill of cream and a wineglassful of sherry; reboil, add a little salt, then tammy, rewarm and use.

Ragoût for Chickens à la St. George.—Cut two ounces of lean cooked ham into dice shapes with a truffle and one or two button mushrooms; mix them with sauce prepared as below. For the sauce, take one wineglassful of sherry, a teaspoonful of Liebig Company's Extract of Meat, a tablespoonful of cold Brown sauce, one finely-chopped eschalot and a pinch of finely-chopped raw parsley; boil to half the quantity, add the above ragoût and use when cold.

Little Chickens à l'Impériale

Petits Poulets à l'Impériale

Lightly butter some small chicken moulds, and by means of a forcing bag with a large plain pipe fill them with farce (vol. i. page 109), make a well in the centre of each, and nearly fill these spaces with a purée of chicken as below, then cover this over with a little more of the farce that was used for lining the moulds, and smooth over the tops with a hot wet knife. Put a fold of paper in a sauté pan, place the moulds on this, cover them completely with boiling water; place the pan on the stove, watch the water reboil, place a buttered paper over the moulds, put the cover on the pan and let the contents steam for about fifteen minutes; when cooked turn out the moulds on to a clean cloth. Arrange a fried croûton of bread in the centre of a border of potatoes (vol. i.) on an entrée dish, stand the chickens upright on this, resting them against the croûton, mask them carefully with a good creamy Suprême sauce (vol. i.), and by means of a forcing bag with a large rose pipe force a little purée of green peas between each chicken; arrange at the top little stamped-out rounds of ox-tongue about an eighth of an inch thick and half an inch in diameter, that have been warmed in a little sherry between two plates. Arrange some Financière on a hatelet skewer, and stick this in the centre of the croûtons. Serve Suprême sauce (vol. i.) round the base and over the chickens; place a round of cooked tongue on top between each chicken, and serve.



Purée for Little Chickens à l'Impériale.—Take, for eight to ten moulds, six ounces of raw chicken, free it from skin and bone and pound it till smooth, rub through a fine sieve, then mix with two tablespoonfuls of thick cream, a pinch of salt, a dust of Marshall's Coralline Pepper; mix well together, put into a forcing bag with a small plain pipe, and use.

Suprême of Pheasant à la St. Hubert

Suprême de Faisan à la St. Hubert

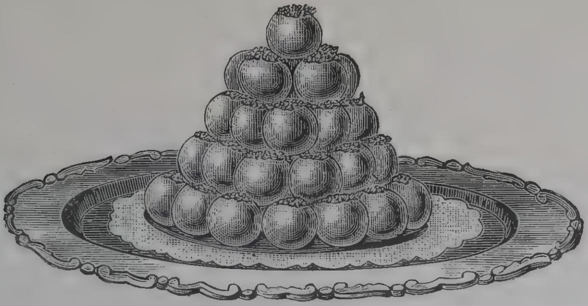
Take a nice cleansed pheasant, remove the breast fillets from it, and cut them into as many nice long pieces as possible, not quite a quarter of an inch thick; bat them out with a cold wet knife and season with a little pepper and salt, finely-chopped parsley and eschalot, and two tablespoonfuls of good game stock; place them in a buttered sauté pan with a buttered paper over, and cook in a moderate oven for about eight minutes. Mask the suprêmes over with a little Tomato purée (vol. i.), dish up on a border of farce or potato, and between each piece of the meat place a little quenelle that is prepared of pheasant and poached in small quenelle tins. Serve with a compote of French plums (see recipe) in the centre and Hubert sauce (see recipe) round the dish, and use for an entrée for dinner or luncheon.

Quenelles for Suprême of Pheasant à la St. Hubert.—Take five ounces of raw pheasant, pound it till smooth, then pound four ounces of panard, half an ounce of butter, two whole raw eggs, a little salt and pepper; mix all together, and then rub through a fine wire sieve; mix with a dessertspoonful of cream a few drops of carmine, and put into quenelle moulds slightly buttered and masked with chopped truffle, poach for twelve to fifteen minutes, then turn out on a cloth, and use.

Beignets of Pheasant à la Dominique

Beignets de Faisan à la Dominique

Prepare a purée of pheasant and form it into ball shapes about the size of a walnut, rolling each with a little flour to prevent it sticking; make a little well inside the ball by pressing the finger inside it, and place inside the well a little piece of good set glaze about the size of a small Spanish nut, and a piece of truffle or cooked button mushroom about the same size as the glaze; roll up again into balls, and by means of a forcing bag and small plain pipe cover the balls over with Profiterole paste (vol. i. p. 364, omitting the cheese), and after covering them with the paste roll them again with a little flour and drop them into clean hot fat and fry them over a quick fire for eight to ten minutes, during which time keep them constantly turned over and over; they should be a pretty golden colour when cooked. Then take them up on a pastry-rack and drain them; brush them over very lightly with raw white of egg that has been just mixed up with a fork, and sprinkle on the top of each beignet alternately a little finely-chopped lean cooked ham or tongue and a little chopped truffle or parsley. Dish up in a pile on a hot dish on a dish-paper, and serve for an entrée for dinner or luncheon.



PURÉE FOR BEIGNETS OF PHEASANT À LA DOMINIQUE.—For twelve beignets take three-quarters of a pound of cold cooked pheasant, pound it till quite smooth, and mix with it two large tablespoonfuls of thick Bechamel sauce (vol. i.), one ounce of good butter, a pinch of salt, and a slight dust of cayenne pepper; when mixed into a perfectly smooth paste rub it all through a fine wire sieve, and use as directed.

Cream of Pheasant with Truffles

Crème de Faisan aux Truffes

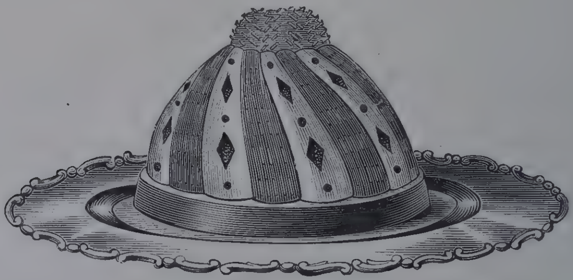
Take ten ounces of raw pheasant, free it from skin and bone and pound it in a mortar till perfectly smooth, then remove it; pound six ounces of Panard (vol. i.) with two tablespoonfuls of thick Brown sauce (vol. i.) and one ounce of good butter; season with a dust of Marshall's Coralline Pepper, a saltspoonful of salt, and half an ounce of warm glaze, and when these ingredients are well mixed together add the raw pheasant and work all into a smooth paste, then add to it three and a half raw eggs and a few drops of carmine, and mix again well; rub the mixture through a fine wire sieve, add to it one tablespoonful of truffle essence, and put it into a forcing bag with a large plain pipe. Have a timbal mould well buttered, sprinkle it with finely-chopped truffle, then force the mixture, prepared as above, into it, knock the mould on the table to make the mixture fall well into the shape, then place it in a stewpan on a fold of kitchen paper; pour in enough boiling water to cover three parts the depth of the mould, watch the water reboil, place the cover on the stewpan, and let it remain on the edge of the stove for the contents to poach for half an hour. When cooked turn out the cream carefully on to a hot entrée dish, and serve with sauce, prepared as below, over it.

Sauce for Cream of Pheasant.—Chop up the bones of the pheasant and put them into a stewpan with one ounce of butter, a dust of coralline pepper, half an onion cut up in tiny dice shapes, two fresh well-washed mushrooms, one tomato, a bunch of herbs (thyme, parsley, and bayleaf), six peppercorns; fry these altogether for about fifteen minutes, then add a wineglassful of sherry, half an ounce of glaze, and a pint of Brown sauce; bring to the boil, let it simmer gently for about fifteen minutes, keeping skimmed while boiling; then remove the bones, wring the sauce through the tammy, add two or three finely-chopped truffles, a few drops of carmine, and use while hot.

Timbal of Pheasant à la Baronne

Timbale de Faisan à la Baronne

Take the breast from the pheasant and cut it into as many nice long fillets as possible, bat them out with a wet knife, and trim them into long narrow kite shapes, and lard half of the number with long lardons that will pass through the fillets and show out on the opposite side to where the ends of the lardons are. Prepare a farce as for 'Cream of Pheasant with Truffles' and mask the unlarded fillets with a thin layer of it, smooth over with a wet, warm knife, and ornament each fillet with little pieces of truffle cut in diamonds and rounds; press these well into the farce, and put the fillets on a buttered tin, with a buttered paper over them, and place them in the oven for about five minutes, so as to just set the farce and prevent the truffle from getting out of place. Well butter the mould, and arrange a buttered paper all over the inside of it, place the larded and masked fillets alternately against the side of



the mould, putting them close together; now mask the inner sides of the fillets all over with a layer of the prepared farce, fill up the centre of the mould with braised cabbage (see recipe), and stand it in a saucepan on a fold of paper, pour round it sufficient boiling water to reach three-quarters up the side of the mould, watch the water till it reboils, draw the pan to the side of the stove, put on the lid, and let the timbal steam for three-quarters of an hour. Dish up, and pour the sauce round the base, and place some braised cabbage or a larded and braised sweetbread (vol. i.) on the top. Serve for an entrée for dinner.

Sauce for Timbal of Pheasant.—Put one ounce of butter in a stewpan with one sliced tomato, half an onion, two fresh mushrooms, a pinch of mignonette pepper, a little bayleaf, thyme, and parsley, and place the bones of the pheasant, chopped small, on the top of these ingredients; fry altogether for fifteen or twenty minutes; then add half a wineglassful of port and one pint of Brown sauce (vol. i.), let all boil together for about twenty minutes, keeping it well skimmed, remove the bones with a fork, pass the rest through the tammy, and serve quite hot round the timbal.

Cabbage for top of Timbal.—Take about three tablespoonfuls of braised cabbage, just before adding the yolks of eggs; keep this hot in the pan of the bain-marie till required; arrange it on the top of the timbal, and stick it over with little strips of truffle.

Little Mousses of Partridge à la Magenta

Petites Mousses de Perdreaux à la Magenta

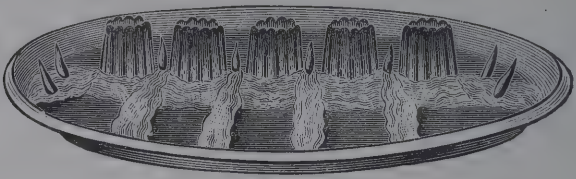
Take one large raw partridge, free it from skin and bone, and pound it till smooth; then rub it through a wire sieve, weigh a quarter of a pound and add to it a quarter of a pint of Bechamel sauce (vol. i.), one and a half tablespoonfuls of sherry, a pinch of salt and white pepper, four raw yolk of eggs, one and a half tablespoonfuls of thick cream, and four whites of eggs that have been stiffly whipped with a pinch of salt; mix well together, and put the mixture into a forcing bag with a plain pipe. Take some little bomb moulds, well butter them

and garnish them with shredded gherkins, hard-boiled white of eggs, and red chillies, and three parts fill them with the prepared mixture; stand the moulds in a stewpan on a fold of paper, surround them to three parts their depth with boiling water; watch the water reboil and let the contents poach for about eighteen minutes, then take up the mousses and turn them out on to a purée of mushrooms (vol. i.). Pour Magenta sauce round the dish immediately they are dished up, and serve at once.

Little Creams of Partridge à la Monza

Petits Pains de Perdreau à la Monza

Take some little fluted dariols, butter and ornament them with finely-chopped raw green parsley and lean cooked tongue or ham, then line the mould over with a thin layer of quenelle farce, prepared either from Veal, Rabbit, or Chicken (vol. i. p. 37), and fill up the inside with a purée of partridge; place the moulds on a fold of paper in a stewpan containing boiling water to three-parts the depth of the moulds; watch the water reboil, then place the stewpan in a moderate oven for fifteen to twenty minutes; when firm take up and turn out on a purée of potato or peas and serve with sauce, as below, round the dish, and here and there some little red French chillies that are farced with a little of the quenelle farce and poached. The quantities given below are sufficient for ten to twelve moulds.



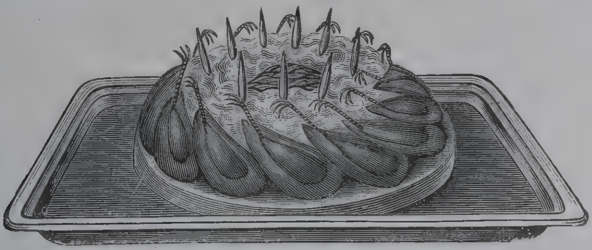
Purée of Partridge for Creams of Partridge à la Monza.—Take three-quarters of a pound of raw partridge, pound it till smooth, then mix with it a tablespoonful of Tomato sauce (vol. i.), two ditto of sherry, a pinch of salt, a dust of Marshall's Coralline Pepper, two and a half whole raw eggs, a few drops of carmine, and an ounce of glaze; when well mixed together rub all through a wire sieve and add a little finely-chopped truffle and use.

Sauce for Creams of Partridge à la Monza.—Put the bones and any trimming from the birds into a stewpan with two finely-chopped eschalots, one ounce of butter, a bunch of herbs, six or eight peppercorns, a little piece of raw bacon, a strip of celery, two or three raw button mushrooms; fry together for about fifteen minutes, then add a wineglass of sherry, a quarter-pint of white wine, one and a half pints of good flavoured light stock; bring to the boil and simmer for about an hour, keeping skimmed; then strain and stir one pint of the liquor on to two ounces of butter fried with two ounces of fine flour as for Veloute sauce; stir till boiling, add a little cream, tammy and use.

Salmis of Quails à l'Empress

Salmis de Cailles à l'Empress

Take some roast or braised quails, cut them in halves, dust over with sifted fine flour, and place them in a sauté pan, cover them with sauce prepared as below, and boil them in it for ten to fifteen minutes; then dish them up on a border of potato, garnish the centre of the dish with Potato purée (vol. i. page 35), braised olives (vol. i. page 33), and French red chillies; pour the sauce round the dish, and serve at once for an entrée for dinner or luncheon while quite hot.



Sauce for Salmis of Quails à l'Empress.—Take two washed fresh mushrooms, one ounce of cut-up lean bacon, two large sliced onions, a bunch of herbs, one ounce of butter, two fresh tomatoes; fry these for twenty minutes. Then add to the pan one ounce of good glaze, a wineglassful of sherry, the juice of a lemon, a few drops of carmine, one and a half pints of Brown sauce, a dust of coralline pepper, and two chopped French gherkins; boil with any bird bones, such as pheasant, &c., for twenty to thirty minutes, keeping well skimmed while cooking; then rub through the tammy, reboil, and use.

Cutlets of Quails à la Gréville

Côtelettes de Cailles à la Gréville

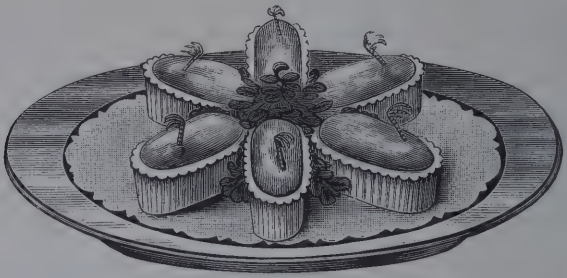
Take some picked, singed, and boned quails and cut them in halves allowing one half to each person, place inside each a teaspoonful of purée prepared as below, and brush over with whole beaten-up raw egg; wrap in a small piece of cleansed pork caul, then sprinkle over with a little fine flour, dip into beaten-up egg and then into freshly-made breadcrumbs, and fry in clean boiling fat till a pretty golden colour. When cooked dish up on a border of potato (vol. i.), garnish the centre with peas or any other nice vegetable, and serve, with Suprême sauce (vol. i.) round the dish, whilst quite hot.

Purée for Cutlets of Quails à la Greville.—Take, for six to eight persons, a small basket of fresh mushrooms, wash and cleanse them thoroughly, then press from the water and chop them up very fine; put them into a sauté pan with one and a half ounces of butter, one finely-chopped eschalot, and a little salt and pepper, and draw down on the side of the stove till the mushrooms are into a purée; then add two ounces of finely-chopped cooked ham, one ounce of freshly-made white breadcrumbs, two ounces of *pâté de foie gras* that has been rubbed through a wire sieve, and a teaspoonful of warm glaze; mix together, and set aside in a cool place till firm, then use.

Quails à l'Ecossaise

Cailles à l'Ecossaise

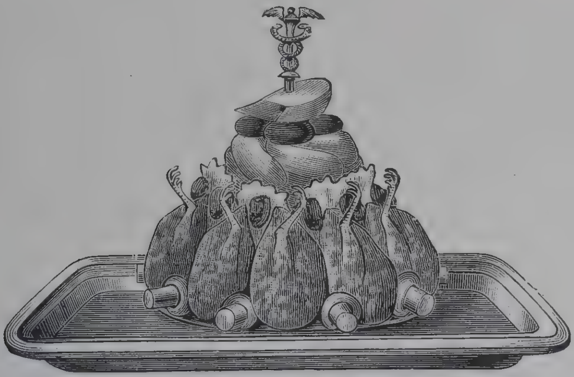
Have the quails as fat as possible, bone and cleanse them, and cut them in halves, place them in little china or oiled paper cases, and sprinkle with a little chopped eschalot and mushroom and parsley, and squeeze over each a few drops of strained lemon juice; then put about two tablespoonfuls of Espagnol sauce (vol. i.) on the top of each quail, and lightly mask over with raw white of egg that has been whipped stiff with a pinch of salt and coralline pepper, using a forcing bag and large rose pipe for the purpose, and raising the leg and foot through the whipped egg, sprinkle with a few browned breadcrumbs; place on a baking-tin and cook in a moderate oven for about fifteen minutes, then dish up on a paper, and garnish the centre with little sprigs of watercress that are well washed and seasoned with salt, pepper, and salad oil, and a few drops of tarragon vinegar. This can be served as an entrée for dinner, luncheon, or as a second-course dish.



Quails à la Tosca

Cailles à la Tosca

Pick, singe, and bone some quails, leaving half the leg bone in the bottom part of the leg with the foot on; season them with finely-chopped fresh mushrooms, eschalot, parsley, and a little salt and Marshall's Coralline Pepper; put them in a buttered sauté pan, sauté them for two to three minutes, and put them to press till cold; then mask them over with the sauce prepared as below, sprinkle with fine flour, dip them into whole beaten-up egg and freshlv-made white breadcrumbs; repeat this twice, batting them witn a palette knife to keep them quite smooth, then fry in clean boiling fat till a pretty golden colour. When cooked dish up on a border of potato (vol. i.), in the centre of which place a croûton of fried bread that is scooped out and filled with a purée of fresh mushrooms (vol. i.), garnish with prepared Financière, as in engraving, fixing it with a hatelet skewer, which will give a pretty finish to the dish, and serve with Champagne sauce (vol. i.).



Sauce for Masking Quails à la Tosca.—Take half a pint of hot thick Bechamel sauce and mix with it three raw yolks of eggs; stir this over the fire till it thickens, then tammy, and add a tablespoonful of finely-chopped cooked ham or tongue, two hard-boiled yolks of eggs that have been rubbed through a wire sieve, and a dessertspoonful of finely-chopped parsley; mix altogether and use as described above.

Quails à la Rubanée

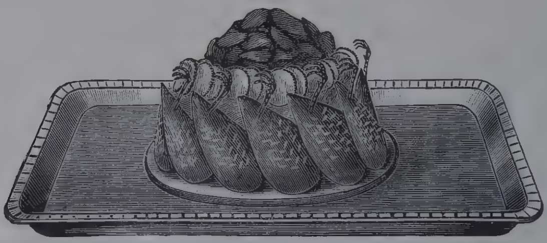
Cailles à la Rubanée

Take some nice fat quails trussed for roasting, dip them into warm butter and roast for fifteen minutes, then take them up and cut lengthwise into halves and dust them over on both sides with a little sifted flour; put the quails into some Rubanée sauce and allow them to simmer for about five minutes. Then dish up the birds *en couronne* on a border of farce or potato, garnish round with croûtons of fried bread (that are stamped out in heart shapes) and quarters of plovers' eggs, when in season; fill up the centre of the dish with a purée of spinach, pour the sauce round the base, and serve hot for an entrée for dinner or luncheon.

Cutlets of Pigeon à l'Impériale

Côtelettes de Pigeon à l'Impériale

Take some nice small tender pigeons for this entrée; pick, singe, and bone them, with the exception of the bottom bone in the leg, and scald the feet so that the outer skin may be removed and the nails trimmed. Lard the centre of the breast fillet with fine lardons of fat bacon, trim these evenly, and season the underneath side with pepper and salt, then form them into nice neat cutlet shapes. Put into a stewpan two ounces of butter, a bunch of herbs (thyme, parsley, bayleaf), two or three peeled and finely-sliced onions, a little celery, a sliced turnip, six or eight peppercorns, two or three cloves, and a piece of bacon rind or bone with any trimmings; place the birds on these, put a buttered paper over them, cover down the pan, place it on the stove, and let the contents fry for about fifteen minutes; then add a wineglassful of sherry and a wineglassful of white wine, and put the stewpan into the oven with the lid slightly raised; braise the contents for about one hour, during which time add a little more wine and about a quarter-pint of good stock, and keep the birds frequently basted; then take them up and place them on a baking-tin, lightly brush them over with a little warm glaze, and put them into a quick oven to crisp the lardons. Dish up *en couronne* on a border of potatoes (vol. i.), and serve a compote of pears in the centre (see recipe), and cucumber and lemon garnish between each cutlet; pour Imperial sauce round the base, and serve for a hot entrée.



Cucumber and Lemon Garnish.—Take a piece of raw fresh cucumber and by means of a small knife cut narrow strips out of the skin, so as to give it a scalloped appearance; then cut the cucumber straight through into halves and then into fine slices, so as to form a scalloped half-moon shape. Cut some lemons in the same way, using quarters instead of halves as for the cucumber; place one slice of the lemon between two pieces of the cucumber, and arrange these between the fillets as previously instructed.

Cutlets of Pigeon à la Lucine

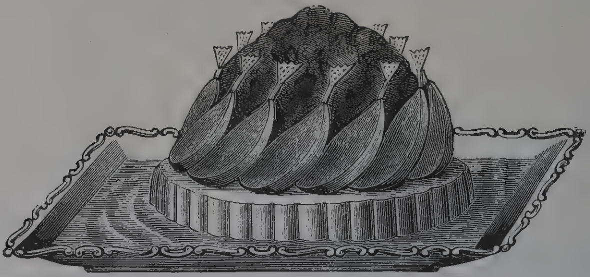
Côtelettes de Pigeon à la Lucine

Pick, singe, and cleanse some Bordeaux pigeons, and bone them from the back, leaving the bottom part of the leg bone and foot attached; cut each bird lengthwise into halves, lard the leg part of each with lardons of fat bacon and French gherkins; trim these neatly, and season the underneath side of the bird with a little salt and pepper, finely-chopped eschalot, and fresh mushroom; form each into a neat cutlet shape and place them in a buttered stewpan with two or three small sliced onions, a bunch of herbs (thyme, parsley, and bayleaf), and some pieces of raw fat and lean bacon (using any odds and ends for this purpose); place a buttered paper over the cutlets, cover down the pan, and fry the contents over a quick fire for about fifteen minutes. Then sprinkle over them a wineglassful of sherry and a quarter-pint of good flavoured stock; place the stewpan in a moderate oven, and let the cutlets braise for about an hour, keeping them well basted while braising, and adding a little more liquor if required. When cooked, take up the cutlets on a baking-tin, brush them over with a little warm glaze, sprinkle over some grated Parmesan cheese, then put them back into the oven for a few minutes to crisp. Dish up on a border of potatoes, with a macedoine of cooked vegetables in the centre, and Lucine sauce round the dish. Serve for a hot entrée for dinner or luncheon.

Cutlets of Pigeon à la Piémontaise

Côtelettes de Pigeon à la Piémontaise

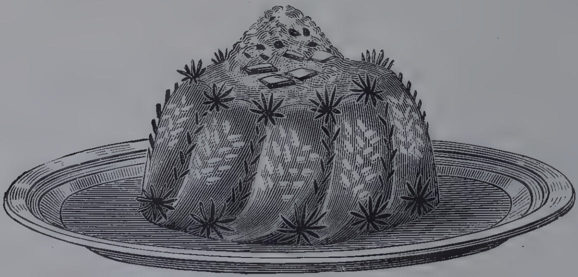
Pick and singe the pigeons and bone them with the exception of the leg, and cut each bird into two, so that the meat attached to each leg will form a cutlet; scald the feet, cut the nails off, and peel off the outer skin; season the cutlets with black pepper and salt, a little chopped eschalot, parsley, and lean cooked ham or tongue, and put them in a buttered sauté pan, with the skin side uppermost. Sauté them for about two minutes, then place them in the oven for four or five minutes; remove them, and put them to press, and when the cutlets are cold trim them neatly and mask them over lightly with veal or beef farce (vol. i.); smooth the farce over with a hot wet knife, so that each leg takes a nice cutlet shape; dip them in well beaten-up whole egg and then in freshly-made breadcrumbs; bat the crumbs with a knife till they are all smooth; place the cutlets in a sauté pan with about two ounces of clarified butter, and fry till a nice golden colour. Dish up on a border of farce or potato, and serve with a pureé of mushrooms in the centre, and Espagnol sauce, in which the bones of the bird have been used for flavour, round the base. A cutlet frill, if liked, may be placed on each foot, and the cutlets can be fried in lard or oil if more convenient. Serve for an entrée for dinner or luncheon while quite hot; other birds can be used in the same way.



Turban of Pigeon à la Bonanza

Turban de Pigeon à la Bonanza

Prepare a farce as below, and reserve about a tablespoonful to use as described later. Put the remainder into a forcing bag with a large plain pipe, and with it fill a well-buttered turban mould, and knock this on the table, so that the mixture sinks well down into the mould; place a fold of paper on the bottom of a stewpan, stand the turban on it, and pour boiling water into the stewpan to cover three-fourths the



depth of the mould; stand the stewpan on the stove and watch the water reboil; then put a cover on the pan, and let the turban simmer gently for about twenty minutes; take up and turn out the turban on to a paste bottom (vol. i.). Pick, singe, cleanse, and bone (for eight to ten persons) four pigeons, and cut them into halves; lard the centre of the breast fillets with finely-cut lardons of fat bacon, trim them evenly with a pair of scissors, then arrange them, overlapping each other as in engraving, on the prepared turban, joining them to the border with the farce that was reserved, using a forcing bag and plain pipe for the purpose; squeeze a little of the farce between each fillet, and stick into this little shreds of cooked tongue or ham, cooked button mushrooms and French gherkins, and at the top and bottom of each arrange little bunches of the same garnish in the form of a star (see engraving). This adds greatly to the prettiness of the dish. Fold lengthwise a sheet of kitchen paper into four; butter one side of it well with cold butter, fasten it tightly round the turban with the buttered side next to the meat; then place the whole on a baking-tin, and put into a moderate oven for about half an hour. When cooked remove the paper, and with a slice place the turban on a hot dish; garnish it with any nice vegetables in the centre, such as macedoine or peas that have been mixed with a little butter and a tiny dust of castor sugar, and serve Chaponay sauce (vol. i.) round the base of the dish.

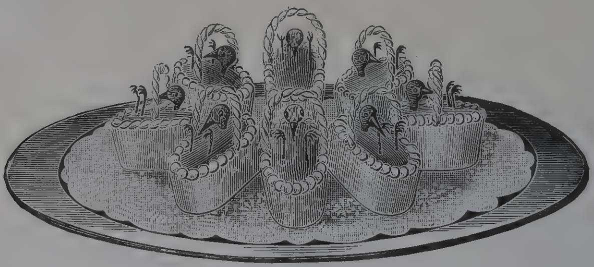
Liver Farce for Turban à la Bonanza.—Cut up four ounces of any birds' livers into dice shapes and put these into a sauté pan with one ounce of butter, two fresh chopped mushrooms, one eschalot, a pinch of salt, one bayleaf, and a sprig of thyme and parsley; fry for four or five minutes, then pound till smooth, and rub through a wire sieve.

Farce for Turban à la Bonanza.—Pound four ounces of lean cooked tongue or ham and ten ounces of veal or rabbit till quite smooth, then mix with two tablespoonfuls of thick Soubise sauce (vol. i.), a dust of coralline pepper, half a wineglassful of sherry, and two whole eggs; rub through a wire sieve, then mix with the purée of liver, twelve blanched and shredded pistachio nuts, two shredded truffles, and two shredded button mushrooms, and use.

Larks in Baskets

Mauviettes en Corbeilles

Farce some boned larks with beef farce, prepared as in recipe 'Little Creams of Beef'; make a little well inside each with the finger, occasionally dipping the latter in hot water; place inside the spaces thus formed a little slice of blanched beef marrow (vol. i.) that is masked over with a little finely-chopped parsley; close the farce well over this, and place the larks in little bands of buttered paper, and put them in a sauté pan between two pieces of fat bacon to cook for about fifteen minutes. Then remove the paper and place the larks in little short paste cases (see recipe 'Little Croustades with Calf's Brains'), and add a little sauce sufficient to reach to the top of the breast. Then with a forcing bag and pipe cover the bird entirely with some of the beef farce, smooth it over with a wet warm knife, and ornament the edges of the basket with a little white farce (see vol. i.) in the shape of peas, using a bag and small pipe for the purpose; place the cases in a moderate oven with a buttered paper over, and cook for about fifteen minutes. Have the heads and feet cleansed and cooked as for 'Larks à la Reynière,' and put on top of the farce, and garnish with handles of paste made from the remains of the paste used for the baskets; then dish up on a paper, one to each person, and serve. These can also be served cold.

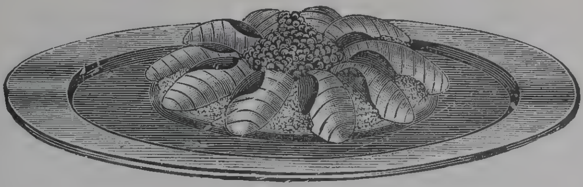


Sauce for Larks in Baskets.—Put into a stewpan the bones from the birds, half a pint of good Brown sauce (vol. i.), with half an ounce of glaze, a wineglassful of sherry, a quarter-pint Tomato sauce (vol. i.), and a pinch of castor sugar; boil down for about fifteen minutes; keep skimmed while boiling, then tammy, and use.

Larks à la Cologne

Mauviettes à la Cologne

Take some fresh boned larks and place a piece of Maître d'Hôtel Butter (vol. i.), about the size of a Spanish nut, inside each, with a raw bearded oyster; roll up each lark, tie them with a piece of string, put them into a buttered sauté pan, with a little hot butter, and place in a quick oven for about eight minutes, then take up and remove the strings. Butter some little quenelle moulds and fill them with chicken or rabbit farce, prepared as in vol. i. page 37; make a little well in the centre of each with the finger (which should be dipped in hot water), and in the spaces thus formed place the larks with a saltspoonful of gravy prepared as below; cover up with more farce, and place the quenelles in a sauté pan; cover them with boiling light stock, set the pan on the stove, and watch the stock reboil, then draw the pan aside and let the quenelles poach for about ten minutes. Take up, turn out the quenelles, and dish them on a border of potato (vol. i.), with little stamped-out rounds of hot cooked tongue or ham between each; brush the quenelles over with a little thin warm glaze, sprinkle them with a little finely-chopped truffle, and garnish with peas or any other nice vegetable in the centre and between the quenelles. Pour round the base the sauce as below, and serve hot.



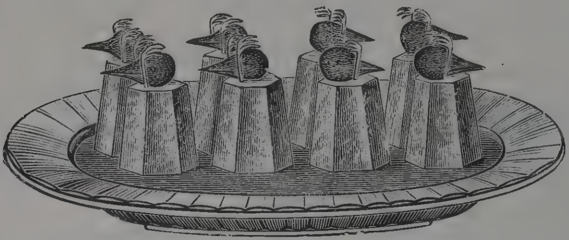
Sauce for Larks à la Cologne.—Take three-quarters of a pint of Brown sauce (vol. i.), a teaspoonful of Bovril, a wineglassful of sherry, one or two fresh mushrooms, the oyster liquor and beards, and a pinch of castor sugar; reduce these a quarter-part, keeping it skimmed while boiling, then tammy, and use.

Gravy for inside Quenelles.—Take one ounce of good glaze, one wineglassful of sherry, and two well-washed fresh mushrooms chopped fine, boil together for about ten minutes, set aside till cold, then use.

Larks à la Reynière

Mauviettes à la Reynière

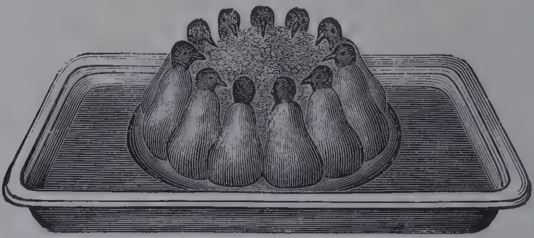
Take some boned larks and farce them with a little *pâté de foie gras*, then put each in a small band of buttered paper and tie them up; butter a stewpan and put in it a slice or two of carrot, onion, turnip, leek, celery, a bunch of herbs, such as thyme, parsley, and bayleaf, and a few peppercorns; place the larks on these vegetables, put a buttered paper over them, and fry for about five minutes; add a quarter-pint of stock, place the pan in the oven for ten minutes, then take up the larks and remove the paper. Butter some little hexagon dariol moulds, sprinkle them with chopped truffle and then line them with beef farce (see vol. i. page 36), using a forcing bag and pipe for the purpose; make a little well in the centre of each with the finger, which should be occasionally dipped in hot water, place a lark in the space thus formed and cover over with more farce. Place a piece of paper in the bottom of a stewpan, on which put the dariols; pour in boiling water until it reaches to three-quarters the depth of the moulds, watch it reboil, then draw the pan to the side of the stove and poach for about fifteen minutes; turn out the dariols on to a border of farce (vol. i.), pour the sauce over them, and place the prepared heads and feet of the larks on the top of the portions, as in engraving, and serve for an entrée for dinner. To cook the head and feet of the birds cleanse them, place them in a buttered paper, put to cook in the oven for ten to twelve minutes, and just before serving brush over with a little warm glaze.



Larks à la Czarina

Mauviettes à la Czarina

Pick, cleanse, and bone some larks, leaving the heads with the necks on, but removing the eyes, cut the bone from the legs, and then with a forcing bag and plain pipe farce them from the back of the neck with the preparation prepared as below, close the farce well in and make the bird into a nice plump shape, arranging the head at the top so that it stands upright; dip the birds into fine flour and brush them over with whole beaten-up raw egg, wrap each in a very thin piece of pork caul, brush each again with whole beaten-up egg, then take the birds in the hand and press some freshly-made white breadcrumbs well to them and make them resemble the shape of small pears. Place them in a frying basket, and fry in clean boiling fat for six to eight minutes, when they should be a pretty golden colour; take up and arrange them in a ring



on a potato border (vol. i.), and serve with peas or any other vegetable in the centre, and Czarina sauce round the base for an entrée for dinner. It should be served very hot.

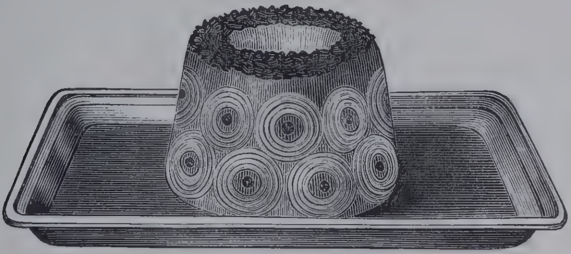
Farce for Larks à la Czarina.—Take one small cold, braised, and finely-chopped sweetbread, four hard-boiled yolks of eggs cut up in tiny square pieces, a tablespoonful of chopped cooked button mushrooms, one finely-chopped eschalot, and one ounce of freshly-made breadcrumbs; mix altogether with one whole raw egg and one raw yolk, season with a little salt and a dust of coralline pepper, and use as directed.

The above quantities are sufficient for twelve to fourteen larks.

Cream of Hare à la Vatican

Pain de Lièvre à la Vatican

Take ten ounces of raw hare, free it from skin and bone and pound it till smooth, then mix with it eight ounces of panard (vol. i.), two tablespoonfuls of good Espagnol sauce (vol. i.), a few drops of liquid carmine, a dust of Marshall's Coralline Pepper, a pinch of salt, two tablespoonfuls of sherry or mushroom essence, one ounce of butter, three and a half whole raw eggs; mix altogether into a smooth paste, rub through a wire sieve, add one ounce of grated Parmesan cheese and one large tablespoonful of thick cream. Put some White Chicken farce (see vol. i.) into a bag with a small plain pipe, and force it into rounds about the size of a sixpenny piece on a buttered sauté pan. Curl some boiled sparghetti (see recipe) in rings carefully over the farce, leaving a small open space in the centre, lightly press this on to the farce, fill up the centre with a little more farce, press this down with a wet finger, and place on it a little stamped-out round of truffle; arrange a buttered paper on the top, stand the sauté pan in a moderate oven for about ten minutes, when it should be removed from the oven and set aside till somewhat cool. Well butter a timbal mould, sprinkle the top part with a little finely-chopped truffle and arrange all round it the



prepared rings, as shown in the engraving; then fill up, by means of a forcing bag and pipe, with the hare mixture prepared as above, and place it in a stewpan on a fold of paper, pour in the pan sufficient boiling water to cover three-parts the depth of the mould, place the pan on the stove, watch the water reboil, then steam the timbal for forty to fifty minutes; then turn out the contents on to a hot entrée dish, and serve with sauce, prepared as below, round the dish. The remains of the hare can be utilised for soups, &c.

Sauce for Cream of Hare.—Put in a stewpan one and a half pints of Espagnol sauce (vol. i.), one or two large fresh mushrooms, two chopped eschalots, the bones from the hare chopped fine, a pinch of coralline pepper, a wineglassful of cooking port; boil for about twenty minutes, keeping it skimmed while boiling, remove the bones, tammy, rewarm, and use.

Fillets of Hare Larded with Cherries

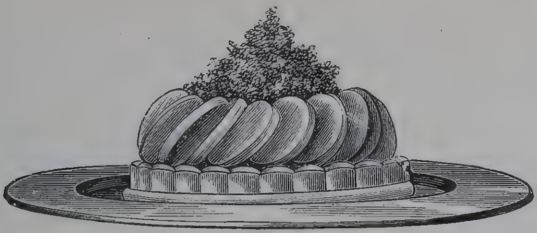
Filets de Lièvre Piqués aux Cerises

Take a cleansed skinned hare, remove the back fillets and cut each through into long fillets about a quarter of an inch thick; bat them out with a wet chopping-knife, trim them neatly, lard the top broad part with finely-cut lardons of fat bacon, trim these, and place the fillets in a buttered sauté pan, cover them with a buttered paper; put about two tablespoonfuls of good flavoured brown stock in the pan, and cook them in a moderate oven for about ten minutes; then remove the paper, brush the fillets over with thin warm glaze, dish up alternately with cooked sliced tomatoes (vol. i.) on a border of red rice (see recipe); fill up the centre with a compote of cherries (see recipe), and serve with Irlandaise sauce (vol. i.) round the base for an entrée for dinner.

Fillets of Hare à la Duc de Raguse

Filets de Lièvre à la Duc de Raguse

Take a skinned and cleansed hare, and remove the back fillets from it; place these on the table and cut them in slices about one-eighth of an inch thick and three and a half inches long; bat them out with a wet chopping-knife, trim them into nice neat fillets, then steep them in warm butter, and season them with Marshall's Coralline Pepper, a little salt, finely-chopped herbs (basil, marjoram, thyme, bayleaf, and parsley), and over the top side of the fillets that are thus seasoned place a layer of farce, as below, about one-eighth of an inch thick, using a forcing bag and pipe for the purpose; smooth the farce over with a hot, wet knife, and brush it over with warm butter. Cut some cleansed and dried pork caul in square pieces, sufficiently large to hold a fillet of hare, wrap the fillets in these squares, then brush them over with whole beaten-up raw egg, dip them into freshly-made white breadcrumbs, bat each carefully with a palette knife, and make all the fillets as nearly as possible the same shape. When the fillets are ready to cook, put some boiling clarified butter (vol. i.) into a sauté pan, place the fillets in it, fry them over a quick fire, turning them only once while cooking, for eight to ten minutes, when they should be a nice golden colour. Dish up the fillets *en couronne* on a border of hare farce (see recipe, chap. xviii.), place a compote of French plums in the centre, little thin shreds of French red chillies and capsicums and fresh sprigs of chervil, pour Raguse sauce round the base, and serve for an entrée for dinner.



Farce for Fillets of Hare à la Duc de Raguse.—Take about six ounces of meat from the hare, such as the trimmings from the fillets, chop it or pound it and rub it through a wire sieve, then mix it with one ounce of finely-chopped beef suet, a little salt and pepper, half an ounce of fresh breadcrumbs, and one whole raw egg. Mix up with a few drops of carmine, and use.

Sauted Rabbit à la Carlton

Lapereau Sauté à la Carlton

Take a young rabbit for this dish; skin, wash, and dry it, and cut it up in joints; put two ounces of butter in a saucepan, with three ordinary sized onions cut up in little square pieces, two ounces of bacon similarly cut, and a few herbs, tied up, such as thyme, bayleaf, and parsley, and fry these altogether for about fifteen minutes; then add a tablespoonful of flour and a dessertspoonful of tarragon or French vinegar, and about a pint of stock; add the rabbit, and simmer gently on the stove for about one hour. Then remove the herbs, dish up in a pile, pour over it the sauce in which it has been cooked, and sprinkle over that a tablespoonful of chopped lean ham or tongue and about a tablespoonful of picked and blanched parsley, and serve.

Sauted Rabbit à la Paysanne with Olives

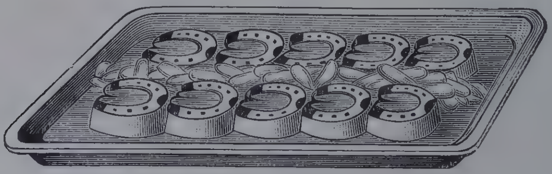
Lapin Sauté à la Paysanne aux Olives

Skin, cleanse, and cut the rabbit up in neat joints, season with coralline pepper and salt, and put it in a sauté pan with two tablespoonfuls of salad oil, three sliced onions, a bunch of herbs, such as thyme, parsley, and bayleaf, and three or four sprigs of tarragon and chervil if you have it. Fry together for about ten to fifteen minutes till a nice golden colour, shaking the pan occasionally; then add six boned and filleted Christiania anchovies and two small glasses of sherry; reduce this to half the quantity, add a pint of Brown sauce (vol. i.), half an ounce of glaze, and boil together for about three-quarters of an hour, keeping it well skimmed while cooking. Remove the joints, tammy the sauce, and reboil the rabbit in the sauce; then dish up on a border of potatoes (vol. i.) or fried croûton of bread, and garnish with a macedoine of vegetables, braised olives, picked and blanched tarragon and chervil arranged all over the joints. Serve very hot as an entrée for dinner or luncheon. If the prepared macedoine is used, open the tin, stand it in the bain-marie until hot, then strain and use.

Creams of Rabbit à l'Ambassadrice

Crèmes de Lapereau à l'Ambassadrice

Lightly butter some horseshoe moulds and ornament them as in engraving with truffle, then fill up with the farce as below, using a forcing bag and large plain pipe for the purpose, make a little well in the centre of each with the finger, which should be occasionally dipped into hot water, and then fill up the spaces thus formed with cucumber peas (see recipe), a few shreds of truffle, and about half a teaspoonful of good clear chicken stock, which should be of the consistency of a jelly; cover up the opening with a little more of the prepared farce,



then smooth over with a hot wet knife, and place the moulds in a sauté pan on a piece of paper; pour boiling water or any light stock in the pan to cover the creams, then stand it on the stove and allow the liquor to reboil; then draw the pan to the side of the stove and let the creams poach for fifteen minutes. When cooked take them up on a clean cloth and dish straight down the dish in two rows, on borders of farce or potato (vol. i.) formed by means of a bag and pipe; garnish the centre with cucumber, pour the sauce, prepared as below, round the base of the dish and serve for an entrée for dinner or luncheon.

Farce for Creams à l'Ambassadrice.—For ten to twelve persons take ten ounces of raw rabbit and pound it till quite smooth, then remove from the mortar and pound eight ounces of panard (vol. i.) with two tablespoonfuls of Bechamel sauce (vol. i.), a little salt and coralline pepper, one ounce of butter, and three eggs; when this is well pounded add the meat and about six drops of Marshall's Liquid Carmine, work all into a smooth paste, rub through a fine wire sieve, add one and a half tablespoonfuls of cream, mix up well, and use.

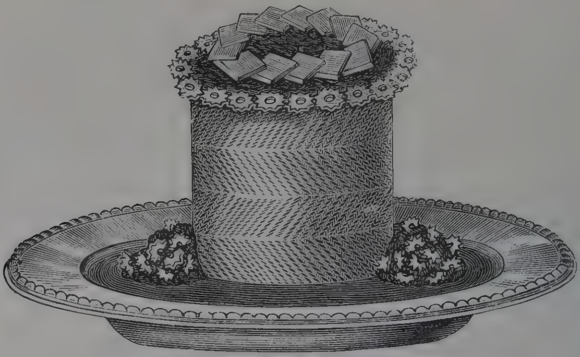
Cucumber for Creams à l'Ambassadrice.—For garnishing the dish, take some peeled cucumber cut into olive shapes, cook till tender, mix with a little warm butter, a dust of castor sugar, and use.

Ambassadrice Sauce for Creams of Rabbit.—Make a pint of Veloute sauce (vol. i.), using the stock from the rabbit bones, season it with one ounce of grated Parmesan cheese, the juice of a lemon, and half a gill of cream; colour to a very pale salmon colour with a few drops of carmine, boil up, tammy and use.

Croustade of Game à la Normande

Croustade de Gibier à la Normande

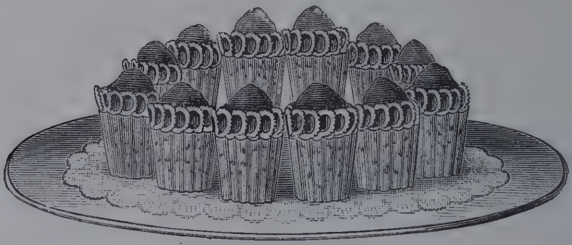
Prepare half a pound of short paste (vol. i.) and line a buttered croustade mould with it about one-eighth of an inch thick; trim the edges of the paste neatly, then line it with a buttered paper, and fill up the inside with raw rice or any other dry grain, place it in a moderate oven for about twenty-five to thirty minutes, then remove the paper and rice; return the croustade to the oven, and let it dry well inside. When ready to serve, remove the pegs which fasten the mould, and take the latter off the croustade, dish up, and fill up the centre with a ragoût made from any kind of cold game (or poultry can be used if liked), adding to half a pound of the game one or two truffles, if you have them, cut in slices, four or five cooked button mushrooms, and a little Financière may be used; mix these ingredients into a good thick Salmis sauce, make hot in the bain-marie, and then fill up the croustade; garnish the edge of this with a purée of game or poultry livers (see liver farce for 'Turban à la Bonanza') and little fancy rings of paste, and then arrange some savoury custard (see recipe) on the top in the form of an inner ring, and serve hot with a little of the sauce round the base of the dish, and a little of the liver purée with a few of the paste rings at each end.



Little Croustades of Game à la Bristol

Petites Croustades de Gibier à la Bristol

Line some little fluted dariol moulds very thinly with short paste (vol. i.) about one-eighth of an inch thick, pressing this well into the shape of the moulds; trim off the edges neatly, and then line the insides with buttered paper; fill up the papers with raw rice, and bake in a moderate oven for about forty minutes; when cooked remove the rice and the papers from the paste cases, and put the latter back into the oven; leave them to dry, and when ready to use very lightly brush over the outsides with raw white of egg that has been mixed up with a fork, using as little as possible; then sprinkle over the cases finely-chopped parsley, and fill up the insides with a ragoût of game, and arrange on the top of the ragoût, by means of a forcing bag and rose pipe, a little liver farce (see recipe 'Turban à la Bonanza'), then place



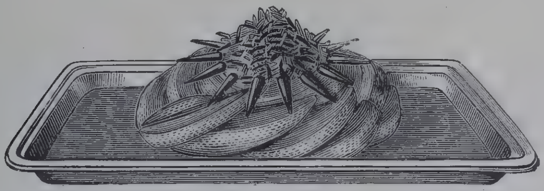
round the edges of the croustades little rings made from the short paste and masked in the same way as the cases. Dish the cases on a hot dish on a dish-paper and serve. Use for an entrée for dinner or luncheon.

Ragoût for Croustades à la Bristol.—Take about half a pound of any remains of cooked cold game or poultry, remove the bones and skin from it, and cut the meat into dice shapes; mix it with two or three cooked button mushrooms and truffle, then mix these into some reduced Salmis sauce (vol. i.); make hot in the bain-marie, and use.

Duck à la Rosney

Caneton à la Rosney

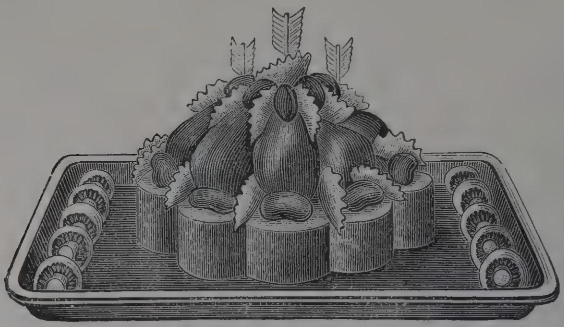
Take a cleansed duck trussed for roasting, rub it over with grease, and roast or bake it for twenty to thirty minutes, when it should be a nice golden colour; when cooked, take it up and cut the breast into long neat fillets and the legs into small neat joints. Prepare a potato border (vol. i.), place it in the centre of an entrée dish, and arrange the prepared pieces of the duck on it as shown in the engraving; fill up the centre of the border with shreds of Spanish olives that have been boiled up in a little sherry, and sprinkle here and there a little finely-cut orange-peel that has been put in cold water, brought to the boil, then strained and rinsed in cold water; pour entirely over the fillets some good Salmis sauce (vol. i.), and arrange between the fillets some tiny French red chillies. Serve hot for an entrée for dinner or luncheon. Any remains of cold duck or goose can be prepared in a similar manner.



Foie Gras à la Château Doré

Foie Gras à la Château Doré

Take an opened tin of foie gras and stand it in the bain-marie till the contents are quite hot; then, when ready to serve, turn it out on to a plate and cut it into portions, and dish it up as in engraving on a border of chicken or rabbit farce with a small round of fried bread in the centre; garnish the foie gras with Financière that has been warmed in the bain-marie and with hatelet skewers; pour good Espagnol sauce (vol. i.) round the dish, then place some cooked button mushrooms at each end of the dish and serve hot for an entrée for dinner party.



Little Creams of Oysters à la Siéges

Petits Pains d'Huîtres à la Siéges

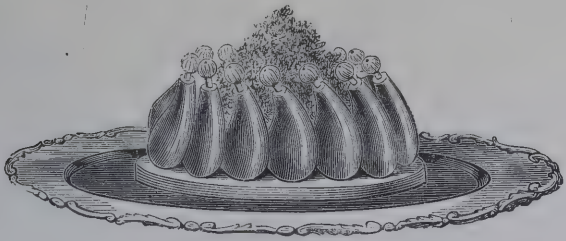
Put two and a half dozen sauce oysters with their liquor into a stewpan to get hot, but do not let them boil, then strain them, remove the beards, and pound the oysters till smooth with two ounces of raw whiting, six ounces of panard, two tablespoonfuls of thick Bechamel sauce (vol. i.), a dust of coralline pepper; a little salt, then mix into a smooth paste with the strained juice of half a lemon, half a gill of thick cream and four large raw whites of eggs, then rub it through a fine wire sieve. Butter some little bomb moulds with cold butter, slightly sprinkle the top of each with a little raw chopped parsley, and by means of a forcing bag and pipe fill up the moulds with the mixture, knocking them on the table, that the mixture may take the shape of the moulds well; place the moulds in a stewpan on a fold of paper, pour in boiling water to half the depth of the moulds, watch the water reboil, place the cover on the pan and let the contents steam for twenty minutes, then take up, turn out the little creams on to a hot dish, and serve with sauce prepared as below all over them.

Sauce for little Creams of Oysters à la Siéges.—Put into a stewpan one gill of white wine, a tablespoonful of lemon-juice, one large sliced onion, a bunch of herbs, six or eight peppercorns, the liquor and beards from the oysters, one pint of fish stock or water, the bones from the whiting, the juice of one lemon and a little salt, and bring it to the boil; then simmer gently for half an hour, keeping well skimmed; then strain and mix three-quarters of a pint of it on to one and a half ounces of flour that has been fried with two ounces of butter without browning, stir altogether till it boils, add a gill of cream, tammy and use.

Cutlets of Oysters à la Crème

Côtelettes d'Huîtres à la Crème

Put into a stewpan two and a half ounces of fine flour and two ounces of butter, and fry them together without discolouring, then mix into it half a pint of boiling oyster liquor and a wineglassful of white wine, and stir over the fire till it boils; season with a dust of Marshall's Coralline Pepper, a pinch of salt, and four or five drops of lemon juice; mix into it four raw yolks of eggs and stir again till it thickens, but do not let it boil, then wring it through the tammy. Put three and a half dozen small, or two and a half dozen large, oysters into a stewpan in their liquor, let this get hot, but do not let it boil; strain it, remove the beards from the oysters, and cut the latter into little dice shapes; add to these one or two finely-chopped truffles, mix it with the first preparation and put it aside till cold, then arrange it into small quantities on a floured table or slab, allowing about half a tablespoonful for each person; roll each portion in flour, dip into whole beaten-up egg, and then into freshly-made white breadcrumbs, and form them into nice neat cutlet shapes. Put them into a frying basket and fry in clean boiling fat till a nice golden colour. When cooked place in the top of each a little stem of parsley, arrange a cutlet frill on these, dish them up on a potato border (vol. i.), as in engraving, garnish the centre with fried parsley, pour the sauce round the base, and serve for an entrée for dinner or luncheon.



Sauce for Oyster Cutlets à la Crème.—Put the beards from the oysters into a stewpan with a wineglassful of white wine, one peeled and sliced onion, a bunch of herbs (thyme, parsley and bayleaf), six or eight peppercorns, and sufficient cold water to make one pint of stock; simmer for half an hour. Fry together, without discolouring, one and a half ounces of butter with two ounces of flour, mix into this a pint of the stock, add half a gill of cream, the juice of half a lemon, the liquor from the oysters, and a dust of coralline pepper and salt; stir over the fire till it boils, tammy, and use after reboiling.

Little Mousses of Salmon à la Nantaise

Petites Mousses de Saumon à la Nantaise

Butter some little bomb moulds and ornament the tops in any pretty design with cut truffle, fill up the inside with a mixture prepared as below, using a forcing bag and plain pipe for the purpose, standing the moulds in others such as little bouche moulds in an upright position; place them in a stewpan, surround them with boiling water to three parts the depth of the moulds, watch the water reboil, then draw the pan to the side of the stove and let the contents poach for fifteen to eighteen minutes; then turn out on to a hot dish, pour round the sauce, prepared as below, and serve.

Sauce for Mousses of Salmon.—Put the bones and skin from the fish into a clean stewpan with two sliced onions, a bunch of herbs, a quarter-pint of white wine, the liquor and beards from the oysters, the juice of a lemon, five or six peppercorns, and a little salt and coralline pepper; cover with cold water, bring it to the boil, skim it and simmer it gently on the side of the stove for about half an hour; then mix three-quarters of a pint of it on to two ounces of butter and one and a half ounces of flour that have been fried together without browning, add to it twelve pounded sauce oysters, a quarter of a pint of single cream, and half an ounce of pounded live spawn; stir till boiling, tammy, and use.

Mousse Mixture for Salmon à la Nantaise.—Pound half a pound of raw fresh salmon, that is free from skin and bone, till smooth, with a quarter of a pint of thick Tomato sauce (vol. i.), six raw bearded sauce oysters, half an ounce of pounded live spawn, a little salt, a dust of coralline pepper, an ounce of glaze, a few drops of carmine, one tablespoonful of thick Bechamel sauce (vol. i.), and three raw yolks of eggs; then rub altogether carefully through a fine wire sieve, add four stiffly-whipped whites of eggs that have been seasoned with a little salt, put the mixture into a forcing bag with a plain pipe, and use as directed.

Crayfish à la Pandore

Ecrevisses à la Pandore

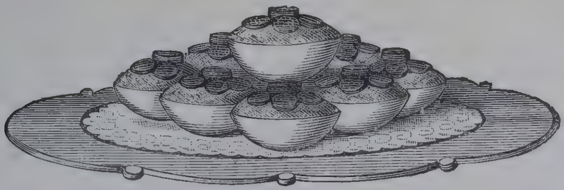
Put a bottle of prepared crayfish bodies into a stewpan with some of the sauce prepared as below; just bring it to the boil, then add a little sprinkling of finely chopped fresh green parsley that has been pressed dry, and turn out in the centre of an entrée dish, on which has been arranged a border of plainly boiled rice (vol. i.), sprinkle over a little of coralline pepper, and hard-boiled yolk of egg that has been rubbed through a wire sieve. Serve for an entrée for luncheon or dinner as a second-course dish or in the fish course.

Sauce for Crayfish à la Pandore.—Put into a stewpan an ounce of butter with an ounce of flour and fry together without browning; then mix in half a pint of new milk, one finely chopped eschalot, a dessertspoonful of anchovy essence, a dust of coralline pepper, and the strained juice of a lemon; boil up, wring through the tammy, rewarm in the bain-marie and use as directed.

Little Croustades à la Cleveland

Petites Croustades à la Cleveland

Take some little fancy bouche moulds and thinly line them with puff paste (vol. i.) not quite a quarter of an inch thick, put a piece of buttered paper in each and fill them up with raw rice or any other dry grain; place them on a baking-tin, and cook them in a moderate oven till crisp and a nice golden colour; then remove the papers, and fill up the insides with a ragoût of game; cover this over with mushroom purée (vol. i.), and arrange little rounds of plainly-cooked tomatoes on the tops. Dish up the croustades as in engraving, on a dish-paper, and serve very hot for an entrée for dinner.



Ragoût for Little Croustades à la Cleveland.—Take some nice pieces of grouse or other game (any left from a previous meal can be used for the purpose), free them from skin and bone, and cut them up into little square pieces; mix them with the same bulk of little pea quenelles, made from game, and moisten with good Espagnol sauce (vol. i.); warm up in the bain-marie, and use as instructed above.

Little Croustades à la Nassau

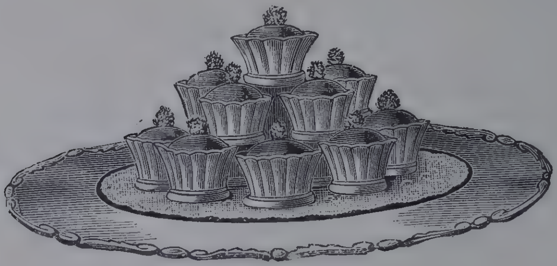
Petites Croustades à la Nassau

Line some little fluted bouche cups with a short paste (vol. i.) and press it well into the mould, so as to get a good impression; cut out some little rounds of paper and butter them on one side, then place inside the paste; cook for about twenty minutes in a moderate oven; remove the paper, have some blanched calf's or sheep's brains cut in neat slices about a quarter of an inch thick, put them in the cases and cover over with a good thick Veloute sauce (vol. i.); then take half a pound of lean veal or rabbit and three ounces of fat and lean bacon (raw meat would be best) and pound and pass through a sieve; then mix it with two raw yolks of eggs, a saltspoonful of salt, a pinch of mignonette pepper, and a peeled and chopped eschalot. When mixed together, mask the little cases over with it by means of a hot wet knife (which will smooth the purée). Ornament round the edges of the cases with a little of the farce, using a forcing bag with a small plain pipe for the purpose; sprinkle each croustade with a little chopped lean ham or tongue, and on the centre place two strips of truffle across. Cook in the oven with a buttered paper over for about fifteen minutes. Dish on a napkin or paper, and serve hot for a dinner or luncheon entrée.

Little Croustades à la Vénitienne

Petites Croustades à la Vénitienne

Line some little croustade moulds with short paste (vol. i. page 39), trim off the edges evenly and well prick the bottom of the paste to prevent it blistering; place inside each a lightly-buttered paper, fill up with any dry grain, and bake in a moderate oven till the cases are a nice golden colour, then remove the papers and partly fill the cases with



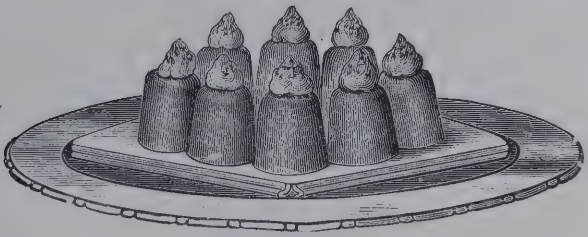
a purée of spinach (vol. i. page 262), using a forcing bag and rose pipe for the purpose; arrange on the top of this a slice of beef marrow (that has been blanched in cold water with a little salt, and put into cold water till wanted, then cut into slices and rewarmed in boiling water, and lightly brushed over with a little warm glaze), and cover this with ham purée, using a forcing bag and pipe for the purpose. Place a sprig of parsley in the top of each, and serve on a dish-paper, as in engraving, very hot, for a second-course dish or as an entrée for a few people.

Ham Purée for Croustades à la Vénitienne.—Take four ounces of lean cooked ham, two hard-boiled yolks of eggs, one tablespoonful of thick Bechamel sauce (vol. i.), a few drops of liquid carmine, a dust of coralline pepper, and an ounce of butter; pound all together, rub through a fine sieve, rewarm, and use.

Little Croustades à l'Italienne

Petites Croustades à l'Italienne

Put half a pound of Carolina rice in a stewpan with sufficient cold water to cover it; bring to the boil, then strain off the water, rinse the rice in cold water, and put it back into the stewpan; pour over it the purée of two raw tomatoes, an ounce and a half of butter, one and a half pints of chicken, veal, or rabbit stock that is lightly coloured with carmine; stand the pan on the stove, and when the contents boil place a buttered paper over, and let them cook for about one hour, when the rice should be quite tender and nearly dry. Butter some little dariol moulds and fill them with the prepared rice; set them aside till cold and firm, then turn out of the moulds, roll them in fine flour and then into whole beaten-up raw egg and then freshly-made white bread-crumbs, and with a plain round cutter make an incision about one-eighth of an inch deep in the top of each croustade, leaving a rim about a quarter of an inch wide; place them in a frying basket, put them in boiling fat, and fry them till a pretty golden colour; then remove the tops, scoop out the centres, and when ready to serve fill them, using a

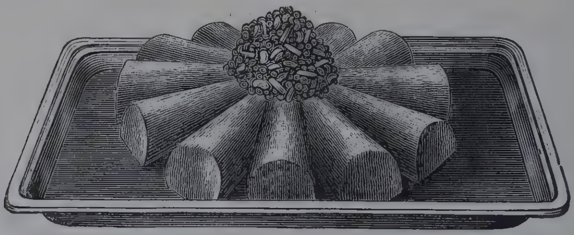


forcing bag with a large plain pipe for the purpose, with a ragoût of any nice cooked meat, either veal, rabbit, chicken, sweetbread, or calf's brains, and a little truffle and mushroom; mix this with thick creamy Veloute sauce (vol. i.). When the croustades are full have two or three whites of eggs whipped stiff, with a pinch of salt, and cover up the tops of the croustades (as in engraving) with it, using a forcing bag and large rose pipe for the purpose; then sprinkle with a little blanched and finely-chopped pistachio, and put into the oven to dry for six to eight minutes, when they should be a pale fawn colour. Dish up in a circle, and serve plainly or with Tomato butter (vol. i.) round the base as an entrée for dinner.

Crépinettes of Duck with Peas

Crépinettes de Caneton aux Petits Pois

Take half a pound of cold duck (any left from a previous meal will do for the purpose), cut it up into Julienne shreds about an inch long; similarly cut six or eight cooked button mushrooms and two or three truffles. Put into a stewpan one large chopped eschalot, a teaspoonful of Liebig Company's Extract of Meat, one and a half gill of Brown sauce (vol. i.), one washed and chopped fresh mushroom, and a wineglassful of sherry; reduce to half the quantity, then add the cut duck, &c., to it and set aside on ice till cold; divide into quantities of about a dessertspoonful each and wrap each in a small square cleansed and dried piece of pork caul, folding the caul well over the ends to keep the mixture in; dip each into finely-sifted flour and into whole beaten-up raw egg twice, and fry them in clean boiling fat till a nice golden colour. Then take up and drain, sprinkle over some with raw chopped green parsley and some with finely-chopped lean cooked ham or tongue; dish them up on a border of potato, with peas in the centre, and a good Espagnol sauce (vol. i.) round the base, and serve for an entrée for dinner or luncheon.



Crépinettes à la Belgrave

Crépinettes à la Belgrave

Pound in a mortar till smooth one pound of raw rabbit, veal, or chicken which is free from skin and bone, a quarter-pound of fresh raw pork, bacon, or spiced beef; then rub the mixture through a wire sieve, and mix with it in a basin two ounces of *pâté de foie gras* (that has also been passed through a sieve), add one very finely-chopped eschalot, a little salt and mignonette pepper, and one and a half raw yolks of eggs; divide this into portions about the size of a very small egg, and roll each piece with the hand into cylinder shape, using a little flour for the purpose; then roll them into raw white of egg, and garnish each in any pretty design with cut truffle or cooked ham or tongue. Well wash some pork caul, dry it in a clean cloth, and cut it in little square pieces sufficiently large to cover a roll of meat; wrap each roll in the caul, and place them in a sauté pan in boiling clarified butter, and fry for about ten minutes over a moderate fire (or put in a quick oven with a greased paper over) till they are a pretty golden colour. Dish up on a border of spinach or mushroom purée, *en couronne*, and serve with Piquant sauce (vol. i.) round the dish.

Crépinettes à la Parisienne

Crépinettes à la Parisienne

Take half a pound of cooked white meat (either rabbit, chicken, or pheasant) and cut it into thin slices about a quarter of an inch long; also take two ounces of cooked tongue or ham, two or three truffles, the same quantity of button mushrooms, and one and a half dozen raw bearded oysters—cut these up in small pieces, then mix them altogether and put them into the sauce prepared as below, and set them aside till cold. Wrap about a teaspoonful of the mixture in little pieces of pork caul, form them into flat oval shapes, dip each into fine flour, then into whole beaten-up raw egg and freshly-made breadcrumbs; drop them

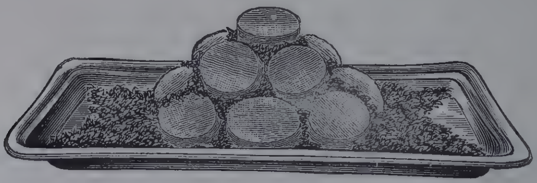
into clean boiling fat, and fry them till a nice golden colour; then take them up on a pastry-rack. Prepare a croûton of bread, three and a half inches in diameter and about two and a half inches high, and fry it in clean boiling fat till a nice golden colour; place it on a dish on a dish-paper, arrange some of the crépinettes round it, then pile on top of it some purée of potato (vol. i.), and place the remainder of the crépinettes round this, resting them against the potato, as in the engraving; garnish the dish with fried parsley, and serve very hot for an entrée for dinner or luncheon.

Sauce for Crépinettes à la Parisienne.—Put the liquor and beards from the oysters into a stewpan with a quarter-pint of white wine; just bring it to the boil, then strain and mix with the strained juice of a lemon. Put two ounces of butter and the same quantity of flour into a stewpan and fry together without browning; mix with it half a pint of the prepared liquor, to which add a little cream if there is not sufficient to make the quantity; stir together till boiling, then add two raw yolks of eggs and stir again over the fire till the sauce thickens; season with a little salt and cayenne, tammy, and use as directed above.

Crépinettes à la Villageoise

Crépinettes à la Villageoise

Take one nice fresh sweetbread and put it into a stewpan with a little salt and sufficient cold water to cover it, bring this to the boil, strain it and rinse the sweetbread in cold water; put it back into a stewpan, cover it with stock, and boil it gently for about one hour; then take it up and cut it into neat slices, season these with a little strained lemon juice and finely-chopped parsley, and on the top of each spread about a teaspoonful of the ragoût that is prepared as below. Then wrap up each fillet in a piece of pork caul, dip them twice into fine flour, and then into whole beaten-up raw egg, and fry in clean boiling fat till a pretty golden colour; then remove from the fat and dish up on a hot dish, as in engraving, on fried parsley, and serve at once for an entrée for dinner or luncheon.



Ragoût for Crépinettes à la Villageoise.—Remove the beards from one and a half dozen large sauce oysters and cut the oysters into strips, mix with them one or two finely-shredded truffles and some marrow that has been taken from a fresh beef bone and blanched; mix it with sauce prepared as below, leave till cool, then use. For the sauce, take the beards and liquor from the oysters and put them into a stewpan with a wineglassful of white wine, a sliced onion, and a bunch of herbs (thyme, parsley, and bayleaf); boil it down to about a wineglassful, then strain it off and put it into a stewpan with one and a half ounces of glaze and a tablespoonful of reduced Espagnol sauce (vol. i.); boil up altogether for about five minutes, and then add the ingredients for the ragoût.

Kromeskies à la Nemour

Kromeskies à la Nemour

Take the marrow from a large beef bone, blanch it and cut it up in little square pieces, then cut up similarly about the same amount of nicely cooked meat, such as chicken or any other poultry, and one or two truffles. Prepare some good sauce as below, put the cut ingredients into it and set aside till cold; then take portions (about a small teaspoonful) and roll up into balls, cover these with Mushroom purée (vol. i.), then roll each up in a little piece of pork caul (which has been put in water with a little salt, washed well, and then carefully dried in a clean cloth), dip each into frying batter (vol. i.), and drop separately into clean boiling fat and fry till a nice golden colour, keeping the kromeskies constantly turned about in the fat with a slice; when cooked take up on to a pastry-rack to drain, then dish up on a hot dish on a paper, garnish with fried parsley (vol. i), and serve for an entrée for dinner or luncheon. They should be served directly they are fried so that the batter cases may be perfectly crisp.

Sauce for Kromeskies à la Nemour.—Take one gill of Espagnol sauce (vol. i.), a teaspoonful of Bovril, one finely-chopped eschalot, and a teaspoonful of finely-chopped raw parsley; boil together for ten minutes, and use when cooling.

Kromeskies à la Sultan

Kromeskies à la Sultan

Take four or five small pigs' feet, and well cleanse them by putting them in a stewpan with sufficient cold water to cover them and just bring to the boil, then strain them and rinse them well in cold water;

then return them to the stewpan, cover with cold water, season with a little salt, place the pan on the stove, reboil, remove the scum, cover the pan, and simmer the contents for three to four hours. When the feet have split, take them up and leave till somewhat cool, then remove all the bones, fold up the meat neatly and put to press between two plates till quite cold; then cut up into little strips, mix them with two or three cooked button mushrooms and one or two truffles cut in a similar way. Mix these ingredients into the purée prepared as below, divide the mixture into portions of about a dessertspoonful, wrap each portion up in a very thin piece of dry pork caul, dip them into frying batter (see vol. i.), drop them separately into sufficient boiling fat to cover them, and fry them till a pretty golden colour, turning them about while frying that they may become the same colour all over. Take them up with a slice, drain them on a pastry-rack, dish them up on a paper or napkin on a hot dish, garnish with crisply-fried green parsley (see vol. i.), and serve while quite hot and crisp for an entrée for dinner or luncheon.

PURÉE FOR KROMESKIES À LA SULTAN.—Take six ounces of any cold cooked meat, such as rabbit, chicken, or pheasant, pound it with two tablespoonfuls of thick Bechamel sauce (vol. i.), an ounce of glaze, a saltspoonful of Marshall's Coralline Pepper, a pinch of salt, the strained juice of a lemon, and two tablespoonfuls of thick cream; rub through a hair sieve, then add one finely-chopped eschalot, two raw yolks of eggs, an ounce of grated Parmesan cheese, and a teaspoonful of French mustard; mix up together, and use.

Beignets à la Montgardor

Beignets à la Montgardor

Put into a stewpan half a pint of water, four ounces of butter, and a pinch of salt and Marshall's Coralline Pepper, bring this to the boil; then mix into it five ounces of fine flour that has been rubbed through a fine sieve, let it cook for ten minutes, giving it an occasional stir. When cooked, remove from the fire, let the mixture cool, then mix in by degrees until it presents a creamy appearance four ounces of very finely-chopped cooked rabbit or chicken, two or three whole raw eggs, and three ounces of grated Parmesan cheese; put this mixture into a forcing bag with a large plain pipe, and force the mixture out in pieces about the size of a walnut into clean hot fat, and fry till a pretty golden colour. Then take up with a slice, sprinkle with a little finely-chopped green parsley, and dish up on a hot dish on a dish-paper or napkin. Serve for an entrée for dinner or luncheon.

Soufflé of Ham (or Tongue)

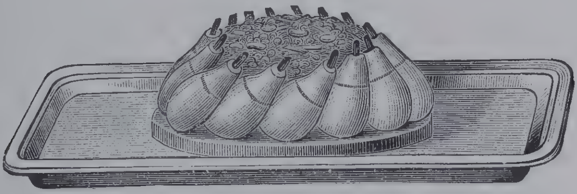
Soufflé de Jambon (ou Langue)

Put three and a half ounces of flour into a stewpan with three ounces of butter, a dust of Marshall's Coralline Pepper, about six drops of carmine, a saltspoonful of salt, and four raw yolks of eggs; mix this by degrees with three-quarters of a pint of milk and the strained juice of a lemon and one finely-chopped eschalot; when smooth stir over the fire with a wooden spoon till it boils, add six tablespoonfuls of finely-chopped lean cooked ham or tongue; put a pinch of salt with six whites of eggs, whip them very stiff, and mix this lightly with the above mixture. Well butter a pie or soufflé dish, place a band of well-buttered paper round it, standing about five or six inches above it, pour in the soufflé mixture, sprinkle the top with a few browned breadcrumbs; break an ounce of butter into pieces, place them here and there on the top of the soufflé, bake in a moderate oven for about forty minutes, remove the paper, fold a napkin round the soufflé dish; serve on a dish-paper with Veloute (vol. i.) or Capsicum sauce in a sauce-boat. Care must be taken with the soufflé, when it begins to colour in the oven a piece of wetted paper should be laid over the band round the tin that it may not get too brown.

Little Hams à la Chasseur

Petits Jambonneaux à la Chasseur

Lightly butter some little ham moulds and fill them by means of a forcing bag and plain pipe with a farce (see 'Creams of Rabbit à l'Ambassadrice'), smooth the farce over with a wet warm knife, and place the moulds in a sauté pan on a fold of kitchen paper; put a piece of buttered paper on the top, and when ready to cook cover with boiling light stock; watch the stock reboil, then cover the pan, and let it remain on the edge of the stove to poach for about fifteen minutes. When cooked, turn the creams out of the moulds, arrange a little strip of truffle in the end of each to imitate the bone, and dish them up on a



potato border (vol. i.), as in engraving; garnish the centre with peas or any other nicely cooked vegetable; pour l'Ambassadrice sauce over the creams, and serve for a hot entrée.

Little Tongues à la Périgord

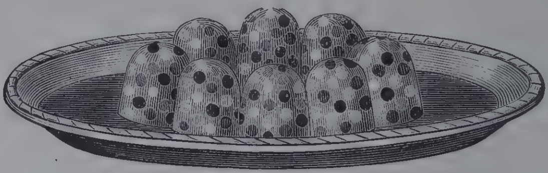
Petites Langues à la Périgord

Pound one pound of raw rabbit, veal, or chicken with half a pound of fresh fat and lean pork or ham until smooth, then pound a quarter-pound of Panard (vol. i.), add the meat and mix in one large tablespoonful of thick Bechamel sauce (vol. i.); rub this mixture through a fine wire sieve, put it in a basin, add four raw yolks of eggs and a pinch of salt and Marshall's Coralline Pepper; add to it two ounces of chopped lean ham or tongue, two truffles, four finely-chopped button mushrooms, and two tablespoonfuls of liver purée (see 'Turban à la Bonanza'). Butter some little tongue moulds, and by means of a forcing bag with a plain pipe fill them with the mixture, place them in a sauté pan, sprinkle over them a little sherry, cover over with a buttered paper, and cook them in a moderate oven for about fifteen minutes; keep them well basted with sherry while cooking. When cooked turn out of the moulds, dish them on a border of potatoes, in the centre of which is placed a fried croûton of bread; garnish with a purée of potatoes (vol. i.), and serve with Périgord sauce over (vol. i. page 22), and use for an entrée for dinner. A hatelet skewer stuck in the croûton would improve the appearance of the dish.

Little Creams of Asparagus à la Montreuil

Petits Pains d'Asperges à la Montreuil

Remove the meat from a young white chicken or rabbit, free it from skin and bone, and pound it till perfectly smooth with one ounce of butter. Plainly boil half a pound of asparagus till tender, using only the eatable part of the vegetable, and press the water carefully from it; then pound it with three tablespoonfuls of thick Bechamel sauce (vol. i.), season with a dust of cayenne pepper and a little salt, and mix to it the



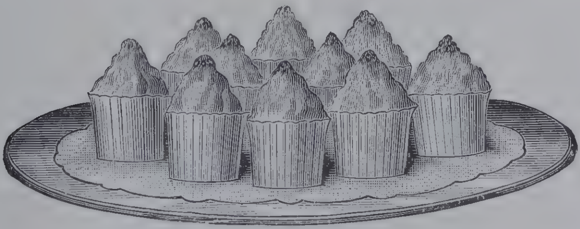
pounded chicken, the strained juice of a lemon, a tablespoonful of thick cream, three raw whites of eggs and two raw yolks; when these are well mixed, rub all though a fine wire sieve, put into a forcing bag with a plain pipe, and force out into little buttered bomb moulds that are ornamented all over with rounds of truffle and cooked tongue; knock the moulds on the table so that the mixture falls well into the shapes; then place them in a stewpan on a piece of paper, and partly cover them with boiling water; put the stewpan on the stove and watch the water reboil, then draw the pan to the side of the stove for about fifteen minutes, when the creams should feel firm to the touch. When cooked turn out, arrange on the dish as in engraving, and serve with the sauce prepared as below round the base, and with cooked asparagus peas (see recipe) in the centre that have been mixed with a little warm butter and a few drops of lemon juice.

Sauce for Little Creams of Asparagus à la Montreuil.—Put the bones and skin of the chicken into a stewpan with a bunch of herbs, one or two sliced onions, six or eight peppercorns, two wineglassfuls of white wine, any stalks from the asparagus, the juice of one lemon, a pinch of salt, and enough cold water to cover the bones; put the pan on the stove, bring the contents to the boil, skim, and boil steadily for about one hour, then strain and free from fat. Put into another stewpan one and a half ounces of butter, and one ounce of the best arrowroot, mix these together till smooth, then add three-quarters of a pint of the liquor from the bones, stir together till it boils, then wring through a clean tammy, and use.

Little Cases à la Florence

Petites Caisses à la Florence

Remove the fish from a nice fresh dried haddock, and rub it through a coarse wire sieve, then add to each half-pound the purée of four Christiania anchovies, two ounces of grated Gruyère cheese, and a quarter of a pint of cream, a dust of coralline pepper, and two ounces of warm butter. Mix up together in a basin, and put it in a forcing bag

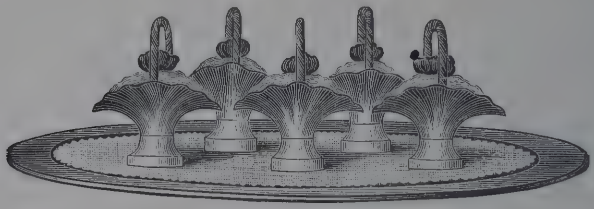


with a plain pipe and three-parts fill some little china cases with it; moisten the top of each with a little cream, fill up the cases, by means of a forcing bag and large rose pipe, with whipped white of egg that is seasoned with a pinch of salt, a dust of coralline pepper and grated Parmesan cheese; place them on a baking-tin in the oven for about fifteen minutes; take up the cases and serve on a hot dish on a paper, and use for an entrée or second-course dish.

Little Baskets à la Toulouse

Petites Corbeilles à la Toulouse

Thinly line both portions of some little basket moulds with short paste, as for pies (vol. i.), trim the edges and line them with buttered papers; fill them up with raw rice, and bake in a moderate oven till a nice golden colour; then remove the rice and return the cases to the oven to dry; join the two parts together with a little flour that is mixed with raw white of egg and coloured with saffron, and dry in the oven, and just before serving brush the outside of the basket over with a little raw white of egg, and sprinkle with finely-chopped parsley. Prepare a ragoût as below, and fill the baskets with it; sprinkle lightly with coralline pepper, dish up on a hot dish-paper, and serve at once.

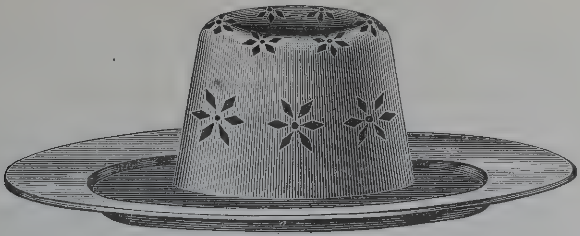


Ragoût for Little Baskets à la Toulouse.—Finely slice some pieces of cooked chicken, sweetbread, and calves' brains, a little truffle and cooked button mushrooms; mix with a good thick Suprême sauce (vol. i.), make hot in the bain-marie, and use.

Timbal à la Saint Agnes

Timbale à la Saint Agnes

Butter a timbal mould and ornament it with star-cut shapes of tongue and truffle, pressing these well to the side of the mould; fill up the inside with farce prepared as below, and knock the mould well on the table so that the mixture sinks well into the shape; stand the mould in a stewpan on a fold of paper, surround it with boiling water to about three-parts the depth of the mould, watch the water reboil, place the cover on the pan, and let the contents poach for thirty-five to forty minutes; then take up, turn out the timbal on to a hot entrée dish, pour the prepared sauce round and serve at once while quite hot.



Farce for Timbal à la St. Agnes.—Take three-quarters of a pound of raw chicken or rabbit that is free from skin and bone, and pound it till smooth; then mix it with six ounces of pounded panard (vol. i.), add twelve sauce oysters, one and a half gills of cucumber purée prepared as below, one ounce of butter, a little pepper and salt, and three and a half whole raw eggs; mix together till of a creamy consistency, then add two tablespoonfuls of thick cream, colour with a very little sap green, rub altogether through a clean wire sieve, put into a forcing-bag with a large plain pipe, and use as directed above.

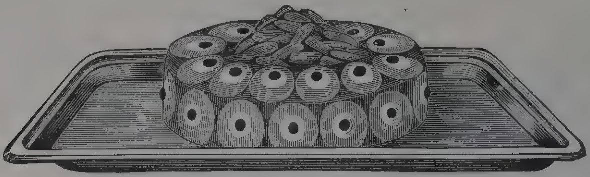
Sauce for Timbal à la St. Agnes.—Take one and a half pints of good clear stock, the cleansed and chopped bones from the fowl, two wineglasses of sherry and two ditto of white wine; bring this to the boil, simmer it for half an hour, then mix it on to one ounce of arrowroot (that has been mixed till smooth with a little of the same gravy), add an ounce of good glaze, and a dust of castor sugar; stir till it boils, tammy, add two or three cooked sliced truffles and button mushrooms, bring again to the boil, and use.

Cucumber Purée for Timbal à la St. Agnes.—Peel a cucumber, remove the seeds, and cut it into rough pieces, put these into a stewpan with some cold water and a pinch of salt; bring to the boil and simmer till tender, then strain and press from the water and rub through a hair sieve, and use.

Turban à la Jessamine

Turban à la Jessamine

Butter a turban mould well and line it with a well-buttered piece of kitchen paper, then arrange all over it farced rings of cucumber prepared as below, and by means of a large forcing bag with a plain pipe fill up the inside with meat farce as below; knock the mould well down on the table, so that the farce sinks close to the garnish; place the turban in a stewpan on a fold of paper, surround the mould to about three-parts its depth with boiling water, and put the pan on the fire, watch the water reboil, then draw the pan aside and poach the turban for half an hour. Then take up, and turn it out on to a paste bottom (vol. i. page 40) or croûton, and serve Suprême sauce (vol. i.) round the dish; fill up the centre with cooked asparagus points prepared as below, or cooked artichoke bottoms cut into small square pieces. Serve at once for an entrée for dinner party or luncheon.



Farce for Turban à la Jessamine.—Take half a pound of raw white meat, such as chicken or rabbit, free it from bone and skin and pound it till smooth; then pound four ounces of panard with two tablespoonfuls of thick Bechamel sauce and one ounce of butter, season with a little salt and coralline pepper, mix well together; then add three whole raw eggs and one tablespoonful of cream, and rub the whole through a fine wire sieve, mix with two or three finely-chopped truffles, and use.

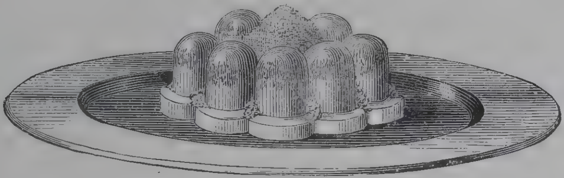
Asparagus for Turban à la Jessamine.—Take some cleansed asparagus, and cut it in lengths of about one inch, cook it till tender, then drain and mix with some boiling sauce as below; the prepared asparagus can be used if liked. For the sauce, take one and a half gills of good clean consommé, bring it to the boil, with one finely-chopped eschalot; then stir into it not quite half an ounce of arrowroot that is mixed with a wineglass of cooking sherry, stir till boiling, then use.

Cucumber for Turban à la Jessamine.—Cut some raw fresh cucumber into slices about a quarter of an inch thick, stamp out into rings, put into a pan with cold water seasoned with salt, boil till tender, then take up and drain and place in a buttered sauté pan; then, with a forcing bag and small plain pipe, fill the spaces with some of the farce, press well to the cucumber; garnish the farce alternately with little stamped-out rounds of French red chilli and truffle, place a buttered paper over and cover with boiling water, put the pan on the stove, watch the water reboil, draw aside and poach for five minutes, take up on a hair sieve to drain, and then use.

Little Bombs à la Beatrice

Petites Bombes à la Béatrice

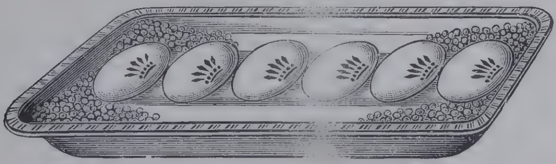
Butter some little bomb or dariol moulds, and line them with white farce (vol. i. page 36), using a forcing bag and large plain pipe for the purpose; make a little well in the centre of each with the finger (which should be occasionally dipped in warm water), working the farce round the mould. Nearly fill the spaces thus formed with tendons from a calf's foot (see recipe, 'Tendons in Little Cases à l'Estragon'); cover this over with a little more farce, smooth over the top of each with a wet warm knife, place the moulds in a pan on a fold of paper, and surround them with boiling water to three-parts the depth of the moulds. Watch the water reboil, then draw the pan to the side of the stove, and let the contents steam for about twenty minutes. Then turn them out, roll in fine sifted flour, dip each in whole beaten-up raw egg, and then into freshly-made white breadcrumbs, and fry them in clean boiling fat till a nice golden colour. Dish them up on a border of farce or potato, pour Veloute sauce round them, and sprinkle on each a little lobster coral; place peas, or cucumber, or a purée of spinach in the centre, garnish with little sprigs of chervil, and serve for an entrée.



Jubilee Quenelles

Quenelles à la Jubilé

Prepare a farce as in vol. i. page 109, and with it fill some quenelle moulds that have been buttered; make a well in the centre of each, and put in the opening a small teaspoonful of garnish as below; cover over with a little more of the farce, smooth over with a hot wet knife, and poach in boiling water for fifteen minutes. Turn out on a cloth and



dish up on a border of potato or farce as shown in the engraving, cover with Veloute sauce (vol. i.), and garnish the top of each quenelle with a little crown-shaped quenelle coloured partly with carmine and garnished with cut truffle. At the corners of the dish arrange some cooked peas or other vegetable.

Garnish for Jubilee Quenelles.—Take some cooked pea-shaped quenelles with the same amount of cooked cucumber peas (see recipe), a few little pieces of truffle and cooked button mushroom, and glaze.

Plovers' Eggs à la Marie

Œufs de Pluviers à la Marie

Boil some plovers' eggs for seven minutes, then remove the shell, and place each egg on a cooked hot artichoke bottom; pour over them some sauce prepared as below, sufficient to mask the eggs, arrange these on a hot dish on a straight border of potato, forced through a forcing bag with large rose pipe, and pour the rest of the sauce round the dish, and serve while quite hot for a second course or entrée dish.

Sauce for Plovers' Eggs à la Marie.—Take the pulp of three large tomatoes, one ounce of glaze, a quarter-pint of chicken stock, the strained juice of a lemon, one finely-chopped eschalot, and a dust of coralline pepper and salt; boil up together, mix on to an ounce of butter that is mixed with half an ounce of arrowroot; stir till boiling, add half a wineglassful of sherry, a few drops of carmine, tammy, and use.

CHAPTER VI

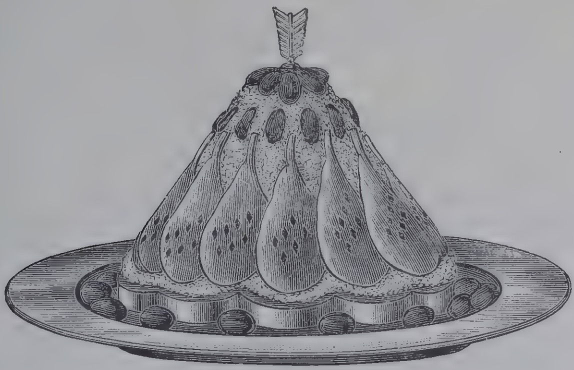
COLD ENTRÉES

(SEE ALSO CHAPTERS IV, VII, AND XIV)

Cutlets of Lamb à la Châtelaine

Côtelettes d'Agneau à la Châtelaine

TAKE a neck of lamb and cut as many cutlets from it as possible, bat them out with a cold wetted chopping-knife, and remove any unnecessary fat and skin, then season with pepper and salt and put them in a buttered sauté pan, and sauté them on one side for two or three minutes; then put them to press till cold. Prepare a white farce thus: Pound till smooth eight ounces of meat, either veal, rabbit, or chicken, which has been cut up small; then pound four ounces of Panard (vol. i.) and mix with the pounded meat; add half an ounce of butter and two tablespoonfuls of thick Soubise sauce (vol. i.); season with a little white pepper and salt, mix till quite smooth with three raw yolks of eggs, then pass through a wire sieve. When the cutlets are cold trim them if necessary, and then mask the unsauted side with the farce; smooth this over with a wet hot knife and put them, with the farced side uppermost, into a buttered sauté pan; place a buttered paper over, and put in the oven for twelve to fifteen minutes. When the farce is set remove from the oven, and put the cutlets aside to get cool; then mask them with white Chaudfroid sauce

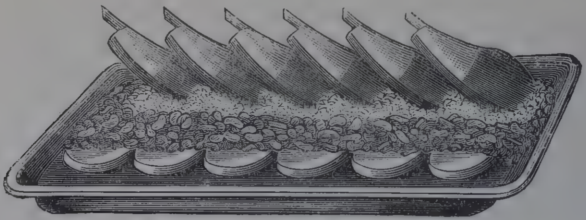


(vol. i.) and ornament with truffle as in engraving, setting this with a little aspic jelly. Dish the cutlets on a border of aspic jelly or rice (vol. i. page 32); place a wax figure or fried croûton of bread in the centre to rest the cutlets against, and garnish with chopped aspic jelly and a cold compote of French plums.

Lamb Cutlets in Chaudfroid

Côtelettes d'Agneau en Chaudfroid

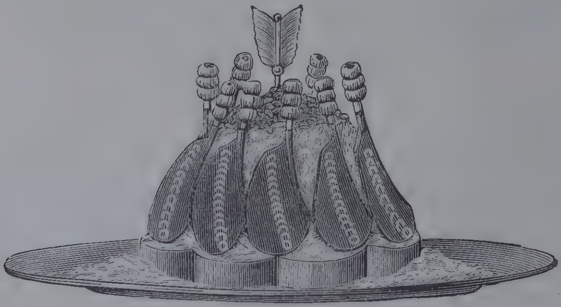
Roast a neck of lamb or mutton and put it away till cold, then cut it up into neat cutlets and mask them over with brown and white Chaudfroid (vol. i.); leave till set, then pour over them a little liquid aspic jelly, set aside till quite cold, and then dish on a bed of chopped aspic and garnish at intervals with cooked artichoke bottoms, raw tomatoes, and any other nice cooked vegetable; place a cutlet frill on the top of each cutlet if liked and serve as a cold entrée or for a cold collation.



Lamb Cutlets à l'Espagne

Côtelettes d'Agneau à l'Espagne

Trim the best end of a neck of lamb, and braise for an hour (vol. i.); when cooked take up the lamb and put it to press, and when cold cut it into neat cutlets and mask these with Chaudfroid sauce, as below; then ornament each cutlet with little rings of green and white



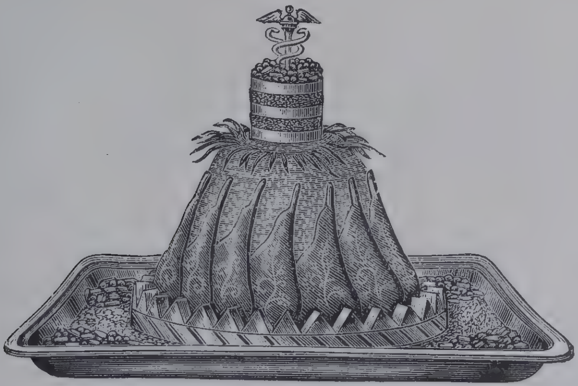
Mayonnaise aspic (see recipe), as shown in engraving, and dish up the cutlets on a border of rice, resting them against a croûton, which should be stood upright in the centre of the border. Place in the centre some cooked cut-up artichoke bottoms and raw ripe tomatoes cut in little dice shapes, or other salad may be used; garnish with chopped aspic jelly, place frills on each of the bones if liked, and serve for an entrée or for ball supper.

CHAUDFROID FOR CUTLETS À L'ESPAGNE.—Take three-quarters of a pint of aspic jelly, one wineglassful of sherry, one ounce of glaze, and two tablespoonfuls of Tomato sauce (vol. i.); boil these together till reduced one-quarter part, keeping well skimmed; then tammy, add a teaspoonful of tarragon vinegar, mix together, and use.

Cutlets of Lamb à la Ratisbon

Côtelettes d'Agneau à la Ratisbon

Trim a neck of lamb neatly for braising, and tie it up with string; put it in a stewpan that is well buttered at the bottom, with a few slices of cleansed carrot, onion, celery, and turnip, bayleaf, thyme, parsley, and a few peppercorns, placing the meat on top of these. Cover the meat over with a piece of buttered paper, and put the cover on the pan and fry for about fifteen minutes; then add a quarter of a pint of good stock and place the stewpan in the oven for about one hour, keeping it braising gently and basting it frequently, and adding a little more stock occasionally as that in the pan reduces. When cooked take it up and put it to press between two plates, and when cold cut it into neat cutlets and mask each over with brown Chaudfroid sauce (vol. i.), then ornament each cutlet with three or four very finely-cut strips of hard-boiled white of egg, cut in about two-and-a-half inch lengths; arrange these like

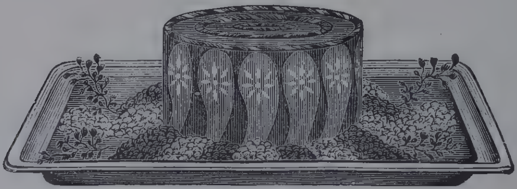


little branches on the cutlets, and attach to the egg a few little sprigs of picked chervil; make little dots here and there on the chervil with lobster coral garnish, and put a little aspic over each cutlet to set the garnish; trim the cutlets round neatly and dish them up on a border of rice (vol. i.) about one inch deep, and in the centre of the border place a roll of rice, prepared in the same way, to stand the cutlets against. Put some very finely-chopped aspic jelly into a forcing bag with a small plain pipe, and between each cutlet force out a little of the jelly, which will give a very pretty finish to the dish, and also keep the cutlets from falling. Arrange some chopped aspic jelly on the top, garnish it with some nice long sprigs of tarragon and chervil, place little blocks of jelly round the edge of the rice border, and through the centre of the rice block stick a long hatelet skewer on which five or six cooked artichoke bottoms have been arranged that have been seasoned with a little salad oil and tarragon vinegar, also any nice cold cooked vegetables, such as macedoine, that are seasoned with a little oil and tarragon vinegar. Serve for an entrée or any cold collation.

Mutton Cutlets in Timbal à la Française

Côtelettes de Mouton en Timbale à la Française

Remove all the unnecessary skin and bone from a small neck of lamb, and tie up the meat with string to keep it in good shape. Put in a stewpan about one ounce of butter, a few slices of cleansed carrot, onion, turnip, celery, leek, a bunch of herbs, six or eight peppercorns, and three or four cloves; place the meat on the top of the vegetables, put a piece of buttered paper over it, cover the pan, then put it on the stove, and fry the contents for fifteen to twenty minutes; add two wineglassfuls of sherry, recover the pan, place it in the oven, and allow the meat to braise for one hour, keeping it occasionally basted, and adding about a pint of stock to it by degrees. Remove the meat when cooked, and put it to press till cold; cut it in neat cutlet shapes, and place them in a dish or tin; mask each piece over with brown Chaudfroid sauce (vol. i.); let this set, then garnish with hard-boiled white of egg in the form of



a star, and set the garnish with a little aspic to keep it in place. Line a plain round Charlotte mould thinly with aspic jelly, garnish the top with hard-boiled white of egg, cooked tongue, beetroot, truffle, and cucumber, in any pretty design, and set this garnish with more aspic jelly; then arrange the cutlets, prepared as above, all round the mould, placing the decorated side next to the aspic, and standing them with the thickest portion towards the top, as in engraving, and set this with aspic jelly about one-eighth of an inch thick. Prepare a purée of mutton, as below, and fill up the inside of the mould with it; pour in a little liquid aspic jelly to set this, then place it aside till firm; dip the mould into hot water, pass a clean cloth over the bottom to absorb any moisture, turn out the timbal on to a cold dish, and garnish round the base with a salad of turnips, potatoes, and tomatoes, as below, and place a few sprigs of chervil in each corner of the dish.

Purée for Mutton Cutlets in Timbal à la Française.—Pound three-quarters of a pound of cooked lean mutton till smooth, then mix with it a wineglassful of sherry, two tablespoonfuls of thick good flavoured Brown sauce (vol. i.), a teaspoonful of Bovril, and half a pint of good flavoured brown stock that is mixed with half an ounce of Marshall's gelatine; rub through a fine hair sieve, and use when cool.

Salad for Mutton Cutlets in Timbal à la Française.—Cut the turnip and potato into rounds with a small pea-cutter, put each separately in cold water with a little salt, bring to the boil, then strain and rinse in cold water, and put in boiling water to cook till tender. Strain, and when cold season with salad oil, tarragon vinegar, and chopped tarragon and chervil; cut the tomatoes in small squares and season similarly, then use.

Curried Chicken à la Marie

Kari en Volaille à la Marie

Cut up a small picked and cleansed chicken into neat joints, using only the best parts. Take four or five large peeled onions, cut them into very fine slices and put them in a stewpan with two ounces of butter, a sprig of thyme and bayleaf, and fry on the stove till a pale golden colour; then add a tablespoonful of Marshall's Curry Powder and a few drops of carmine, a pinch of salt, one ounce of good glaze, one and a half ounces of fine flour; mix with these one and a half pints of new milk, add the joints of chicken, then put on the stove and stir till boiling, and simmer gently for about one hour, during which time stir the curry frequently to prevent it burning. When cooked take up the joints and set aside till cold; then add to the contents of the pan the strained juice of a lemon, a quarter-pint of thick cream, and dissolve in it a quarter of an ounce of Marshall's gelatine. Reboil and rub through a tammy or very fine hair sieve, getting as much of the pureé through as possible, then stir on ice till beginning to set, and with it mask the pieces of the bird that have been freed from skin; set the pieces on a baking-tin that is standing on crushed ice and mask over with a little cool aspic jelly, dish up in a pile, and garnish here and there with finely-chopped aspic jelly, and form a border round the chicken with some plainly boiled cold curry rice (vol. i.) and farced olives, sprinkling the rice at intervals with a little lobster coral or coralline pepper and finely-chopped raw parsley. Serve for a cold entrée, ball supper, &c. The remains of the chicken can be used up for stock, &c.

Chaudfroid of Chicken with Truffles

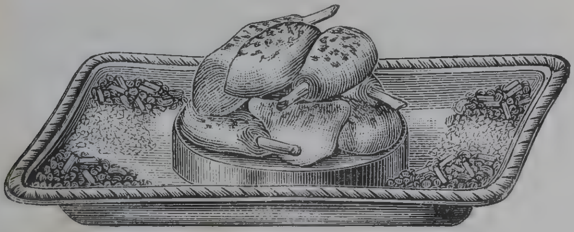
Chaudfroid de Volaille aux Truffes

Take the breast fillets of chicken and cut each into two or three parts, and bat them out with a cold wet chopping knife; trim them, and season with a little salt and lemon juice. Prepare a farce (vol. i.) with the meat that has been taken from the legs of the chicken, and with this cover the fillets entirely, smoothing them over with a hot wet knife; put them in a baking-tin, cover them with a buttered paper, and stand the tin in another tin containing boiling water; place it in a moderate oven for about seven minutes, and when they are firm place them aside in press till cold; then mask them over with white Chaudfroid sauce (vol. i.), garnish the portions with cut truffles in any pretty design, setting this with a little cool aspic jelly; trim evenly, and dish up on a border of Aspic cream or jelly. Garnish round the border with chopped aspic jelly, fill up the centre of the border with cooked truffles, and use for an entrée for dinner, ball supper, &c.

Chaudfroid of Chicken with Vegetables

Chaudfroid de Poulet aux Légumes

Take a small fowl prepared as in vol. i. page 179, and when cooked set it aside till cold; then cut it up into neat small joints, removing any pieces of skin, and trimming the pieces. Prepare a sauce as below, and with it mask over the joints, and then mask this over lastly with a little cool liquid aspic jelly. Dish up in a pile, and garnish here and there with little bunches of cooked macedoine of vegetables or salad that is seasoned with salad oil, tarragon and chilli vinegar, and a little finely-chopped aspic jelly; arrange round the dish little stamped-out rounds of cooked ham or tongue, masked with a little red-coloured aspic jelly, and serve for an entrée for dinner or luncheon, or for ball supper, &c. The stock from the chicken can be used for sauce or soup.

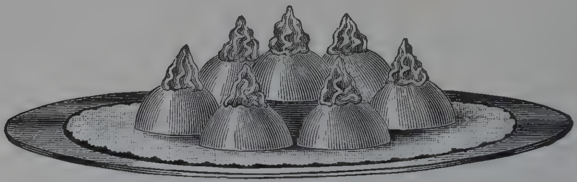


Sauce for Chaudfroid of Chicken with Vegetables.—Take half a pint of good Suprême sauce (vol. i.), a quarter-pint of thick cream, half a pint of aspic jelly, and six sheets of Marshall's gelatine; boil up, tammy, and use when cooling.

Little Chicken Creams à la Gastronome

Petites Crèmes de Volaille à la Gastronome

Take twelve ounces of raw tender chicken, free it from skin and bone and pound it till quite smooth, then add to it six ounces of pounded Panard (vol. i.), two tablespoonfuls of reduced Espagnol sauce (vol. i.), one ounce of butter, a pinch of coralline pepper, one tablespoonful of sherry, a little salt, and three whole raw eggs; mix well together, then rub through a fine wire sieve. Butter some peach moulds, and by means of a forcing bag and plain pipe nearly fill them with the prepared cream; form a little well in the centre of each by dipping the finger in hot water and working it round in the centre of the farce; place in the spaces thus formed one small whole or half a large truffle, a little piece of *pâté de foie gras* about the size of a Spanish nut, and a saltspoonful of reduced consommé (that would be in a stiff jelly when cold); cover up the space with a little more of the farce, stand the moulds in a sauté pan on a fold of paper, place a buttered paper over the moulds, pour in sufficient boiling light stock to cover them, watch the stock reboil, then draw the pan to the side of the stove, cover the pan with the lid, and let the contents poach for about fifteen minutes; take up when firm, and set the creams aside till cold. Then turn them out of the moulds, mask them over with white Aspic cream (vol. i.) till quite smooth and well coated, then glaze them over with a little cool liquid aspic jelly, and dish them up, as shown in the engraving, on a bed of finely-chopped aspic jelly. Arrange on the top of each cream a little ham purée, as below, using a forcing bag and small rose pipe for the purpose, and serve for an entrée for dinner, ball supper, &c.

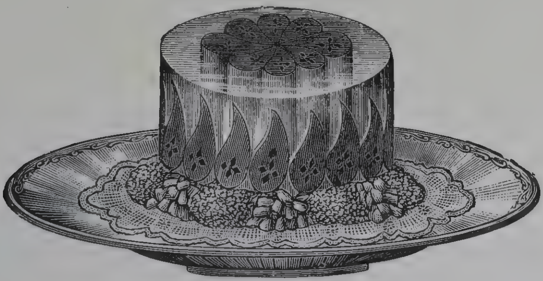


Ham Purée for Chicken Creams à la Gastronome.—Take for eight to ten creams half a pound of lean cooked ham or tongue, two hard-boiled yolks of eggs, a few drops of carmine, a dust of coralline pepper, and a quarter-pound of fresh butter; pound altogether till quite smooth, rub through a fine wire sieve or tammy, and use as directed.

Timbal of Chicken à la Reginald

Timbale de Volaille à la Réginald

Take half a pound of cooked chicken (or any other cold white meat may be used), four boned anchovies, three hard-boiled yolks of egg, and a tablespoonful of tarragon vinegar; pound altogether till quite smooth; then mix with half a pint of cream, and half a pint of strong aspic jelly (dissolve in the jelly before mixing four sheets of gelatine), and rub through a very fine hair sieve or tammy; put the purée into a sauté pan to set; when cold stamp it out into cutlet shapes, using a cutlet cutter for the purpose; ornament each cutlet with little pieces of truffle or tongue, and mask over with a little aspic jelly to keep the garnish in its place. Have a plain Charlotte mould lined with aspic jelly about an eighth of an inch thick, arrange some of the cutlets on the bottom of the mould and set them with more aspic; garnish the sides of the mould in the same way, and set this with jelly. Take half a pound in all of pieces of cold chicken, tongue, or ham, slices of hard-boiled yolk of egg, a teaspoonful of capers, one or two French gherkins, cut in slices, and four filleted anchovies cut up in small pieces; mix altogether, and then put into the centre of the mould; fill up with sauce, as below, and when the whole is set dip the mould into hot water, pass a clean cloth over the bottom to absorb any moisture, and turn out on to a dish; garnish with chopped aspic jelly, cucumber and potato peas (see recipes), seasoned with Vinaigrette sauce (vol. i. page 28) and slices of tomatoes.

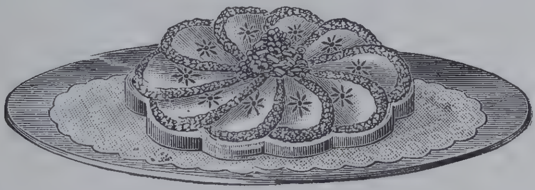


Sauce for Timbal of Chicken à la Reginald.—Mix half a pint of strong aspic jelly with a quarter-pint of thick Tartare sauce (vol. i.); stir together till it begins to set, then pour into the mould.

Suprême of Chicken in Blanquette

Suprême de Volaille en Blanquette

Cut the breast of a raw chicken into as many nice little fillets as possible, bat each out with a cold wet chopping-knife, trim them neatly, place them in a buttered sauté pan, season them with a little salt and lemon juice, cover them with a buttered paper, and cook them in a moderate oven for eight to ten minutes, then take them up and put them to press till cold. Then mask each fillet over with sauce prepared as below, ornament the centre of each with a star of tongue, ham, or truffle, lightly mask over the garnish with a little liquid aspic jelly, arrange round the edges some chopped aspic jelly by means of a



forcing bag and pipe; dish up the fillets, as in engraving, on a border of Mayonnaise of vegetables, as below; fill up the centre with a good macedoine, garnish round the base of the dish with chopped aspic jelly, and serve for a cold entrée.

Border of Mayonnaise of Vegetables.—Take half a pint of any nice mixed cooked vegetables, mix with them a quarter-pint of Mayonnaise sauce (vol. i.), a little chopped tarragon, and three-quarters of a pint of strong aspic jelly; mix this on ice till beginning to set, then put it into a border mould, leave till set, then dip into hot water, turn out, and use.

Sauce for Suprême of Chicken in Blanquette.—Take half a pint of Blanquette sauce (vol. i. page 11), mix with it half a pint of strong aspic jelly and four sheets of Marshall's Finest Leaf Gelatine, dissolve, tammy, and use.

Little Cases of Chicken à la Midas

Petites Caisses de Volaille à la Midas

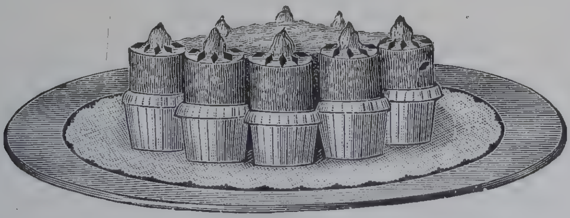
Take, for six to eight cases, half a pound of cooked chicken freed from bone and skin, pound it till perfectly smooth, rub it through a fine hair sieve, then mix it with two and a half gills of strong chicken stock, or some well-flavoured consommé that is of the consistency of stiff jelly, also a wineglassful of sherry, a dust of coralline pepper, a pinch of salt, and the gravy from a tin of mushrooms that has been reduced to about a tablespoonful; add by degrees half a pint of stiffly-whipped cream, well mix together, then put into a forcing bag with a plain pipe, and force out the mixture into some little paper soufflé cases (around each of which has been placed a band of foolscap paper about two inches deeper than the cases). Put them in the charged ice cave till quite ice cold but not frozen, and when the mixture is set have some Tomato aspic (vol. i.) or clarified stock (similar to that used for the purée) slightly coloured with a little carmine, and when it is cool and of the consistency of thick cream pour some on the top of each soufflé about one-eighth of an inch thick; let this set, then remove the bands of paper, dish the

cases on a dish-paper or napkin, and serve for an entrée or for any cold collation. If the stock or consommé should not be stiff enough, add a few leaves of Marshall's gelatine to it.

Little Soufflés of Chicken Cold

Petits Soufflés de Volaille Froids

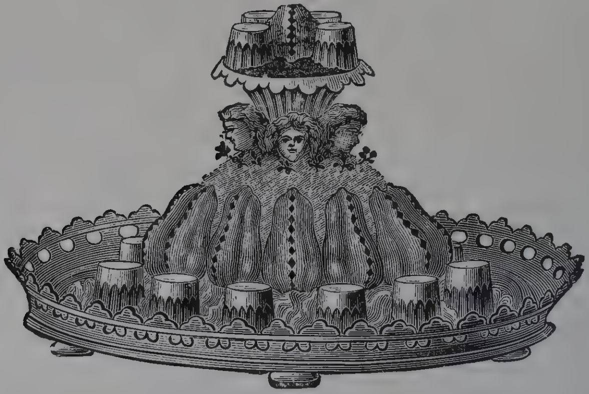
Put one and a half gills of cool aspic jelly into a stewpan or basin and whip till it is quite white and begins to thicken, then add to it three-quarters of a pint of very stiffly-whipped cream, one tablespoonful of tarragon vinegar and a dust of Marshall's Coralline Pepper and a little salt; chop very finely half a pound of cold cooked chicken which has been freed from skin and sinews, and add this to the other mixture, with a teaspoonful of finely-chopped parsley or tarragon and chervil. Surround some little china or paper soufflé cases with bands of foolscap paper, which should stand about one and a half inches above the cases, fix the bands with a little sealing-wax, then pour the prepared mixture into the cases and stand them in the refrigerator for about half an hour; then remove the papers, sprinkle the soufflés over alternately with little diamond shapes of cooked tongue or ham and sprigs of chervil and chopped parsley. Dish up on a dish-paper, and serve for an entrée for dinner or luncheon, or for any cold collation. If liked these may be arranged in little fancy cases, which can be used again. Rabbit or any cold game can be used in a similar manner, and the above quantities are sufficient for five to six persons.



Little Chickens à la Renaissance

Petits Poulets à la Renaissance

Line some little chicken moulds very thinly with aspic jelly, and garnish them with truffle in little diamond shapes straight down the breast; line them again thinly with white Chaudfroid sauce (vol. i.), and again with a purée of chicken prepared as below, and inside this purée put a teaspoonful of the ragoût of lobster as below; smooth this with a wet knife, and then cover it with the purée of chicken; put aside on ice until set, then dip the moulds into hot water and turn out the little chickens. Dish them on a border of rice or aspic jelly; place a wax figure in the centre of the border, fill up the spaces between each chicken with aspic jelly, as in engraving, and garnish the dish with Lobster butter (see recipe) and olives, prepared as below; place a chicken and four olives on the wax cup on top of the figure, place some olive-coloured aspic round the base of the dish, and garnish with little sprigs of tarragon and chervil.



Purée of Chicken for Chickens à la Renaissance.—Pound three-quarters of a pound of cooked chicken or white meat and mix it with half a pint of aspic jelly, quarter of a pint of double cream, a wineglassful of sherry, and a pinch of salt; when smooth pass through a tammy or fine sieve, and use.

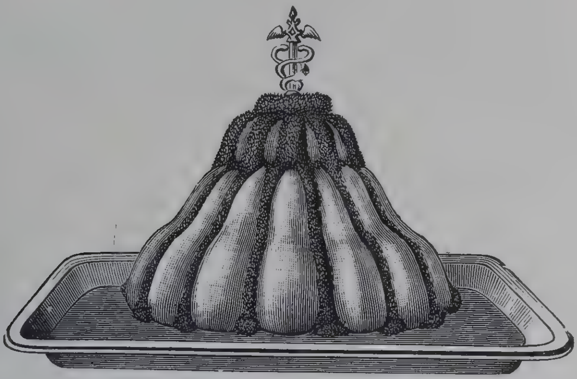
Ragoût for Chickens à la Renaissance.—Mix together a quarter of a pint of aspic jelly, two tablespoonfuls of chopped lobster, three boned anchovies, cut in diamond shapes, three chopped turned olives, a tea-spoonful of chopped capers, a pinch of chopped tarragon and chervil, a tablespoonful of Mayonnaise sauce (vol. i.), a few drops of Marshall's Liquid Carmine, and a dust of coralline pepper, then use.

Olives for Chickens à la Renaissance.—Turn some olives and fill them (by means of a forcing bag and pipe) with the mixture used for the little chickens; line some fluted dariols with olive-coloured aspic, place an olive in each, set with aspic, and when turned out garnish the dish as described above.

Little Tongues in Chaudfroid

Petites Langues en Chaudfroid

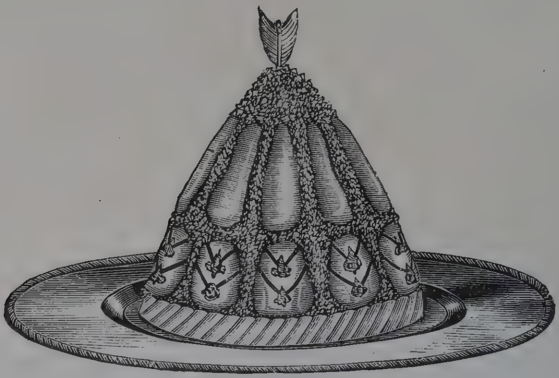
Take one pound of raw rabbit, veal, or chicken, half a pound of fresh fat and lean pork or ham, a quarter of a pound of Panard (vol. i.), and one large tablespoonful of thick Bechamel sauce (vol. i.); pound these and rub through a fine wire sieve, then mix in a basin with four raw yolks of eggs and a pinch of salt and coralline pepper; add to it two ounces of chopped lean ham or tongue, two chopped truffles, four button mushrooms, and two tablespoonfuls of Liver Farce (see recipe 'Turban à la Bonanza'). Butter some little tongue moulds, and by means of a forcing bag and large plain pipe fill up the moulds with the mixture, then place them in a sauté pan, sprinkle over them a little sherry, and cook in a moderate oven for about fifteen minutes with a well-buttered paper over; keep them well basted with sherry while cooking, then take up and set them aside till cold; turn out, mask them with brown Chaudfroid sauce (vol. i.), after which glaze them over with a little liquid aspic jelly; arrange them on a dish on a border of rice (vol. i.) and a centrepiece of the same to rest them against, garnish with chopped aspic jelly and a hatelet skewer, and serve for a cold entrée or cold collation.



Little Tongues and Chickens à la d'Orléans

Petites Langues et Poulets à la d'Orléans

Make some little tongues, as in recipe for 'Little Tongues in Chaudfroid,' and chickens as below, in the respective moulds. Have some Aspic cream (vol. i.), with which mask the little chickens when they are turned from the shapes, and garnish with truffle and French red chillies, as shown in the engraving; then mask over with a little cool aspic jelly to set. Take some aspic coloured red with a little carmine and when cooling mask the tongues with it. Chop some of the jelly fine, put it into a forcing bag with a plain pipe and force the jelly between the little tongues and the little chickens, and on the top round



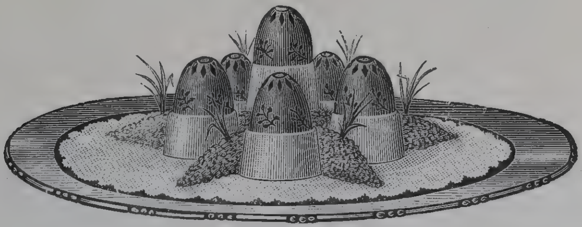
the hatelet skewer, to hide the pillar of rice (vol. i. page 32) against which the tongues are set. This is an extremely handsome dish for ball suppers, wedding breakfasts, &c. The tongues or the chickens will each make a very pretty entrée.

The Little Chickens à la d'Orléans.—Take a pound of cooked chicken, pheasant, rabbit, or partridge, two tablespoonfuls of thick Bechamel sauce (vol. i.), one tablespoonful of salad oil, a dessertspoonful of tarragon vinegar, quarter of a pint of thick cream, and a pinch of salt and white pepper; pound the meat, mix in the other ingredients, add three-quarters of a pint of liquid aspic jelly, pass the whole through the tammy or through a fine hair sieve, and put into the prepared moulds. Thinly line the little chicken moulds with aspic jelly, and ornament them with little finely-cut shreds of red chilli and tarragon and little leaves of chervil; set these with a little more aspic, and fill the moulds with the above mixture; leave till cold. When required just dip them into hot water, and turn them out on to a clean cloth to absorb any moisture; dish them round the lower border of rice as directed.

Eggs in Chaudfroid à la Bressoire

Œufs en Chaudfroid à la Bressoire

Take some little copper egg moulds and thinly line them with liquid aspic jelly, garnish the top of each mould with a little round of truffle, and arrange little diamond shapes of the same all round it; place a sprig or two of chervil towards the bottom of the mould, and set the garnish with a little aspic; then line the moulds again with Aspic cream (vol. i.), and fill them up with the ragoût; leave them till set, then dip each mould into hot water, turn out the eggs, and dish them up on a border of aspic jelly made in a piccolo mould; place in the centre of the border a Lettuce salad (see recipe), and a little chopped aspic jelly; arrange another egg on top of this, and serve for a luncheon or second course dish, or for any cold collation.

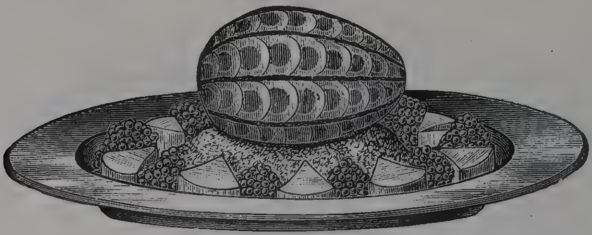


RAGOÛT FOR EGGS IN CHAUDFROID À LA BRESSOIRE.—Take half a pint of good-flavoured chicken stock or clear soup that is quite in a jelly in strength equal to aspic, mix with it half a pint of stiffly-whipped double cream, a dust of coralline pepper and a little salt, one ounce of grated Parmesan cheese, three ounces of finely-minced cooked chicken, two ounces of lean cooked ham, minced, three hard-boiled yolks of eggs cut into tiny dice shapes, and two ounces of *pâté de foie gras* that have been rubbed through a sieve; mix up well together, stir on ice till it begins to set, then use.

Egg à la Millais

Œuf à la Millais

Take a large egg mould and line both halves about one-eighth of an inch thick with strong aspic jelly. Then take four or five new-laid eggs and boil them for eight minutes, and when cold shell and cut them in slices about a quarter of an inch thick and place them on a baking-tin or dish and mask them lightly over with liquid aspic jelly, to prevent them breaking when being arranged in the mould; then ornament the mould with these slices, arranging them to overlap straight down, commencing in the middle of the mould and garnishing round each, by means of a forcing bag and a small plain pipe, with chopped truffle and ox tongue (as below). Set each layer of the egg garnish with a little aspic jelly to keep it in place; when both halves of the mould are covered with the garnish, fill up the inside of each part with a chicken cream (as below), and when about to close up the mould put in each part about two tablespoonfuls of liquid aspic to join the parts firmly together, and tie the mould over with a piece of broad tape to keep it close. When cold, arrange some finely-chopped aspic jelly on the dish on which the egg is to be served, and then dip the mould into hot water and turn out the egg on the chopped jelly ; garnish round the edge with halves of cooked artichoke bottoms, seasoned with salad oil and tarragon vinegar, and on these arrange a Mayonnaise of cooked potatoes (see recipe), and here and there round the dish place little blocks of cut aspic jelly. Serve this dish for a cold entrée or for any cold collation enough for six to eight persons.



Truffle for Egg à la Millais.—Chop one or two truffles up finely and mix them with enough liquid aspic jelly to cover them ; then mix together on ice till set, put into the forcing bag with a plain pipe, and use.

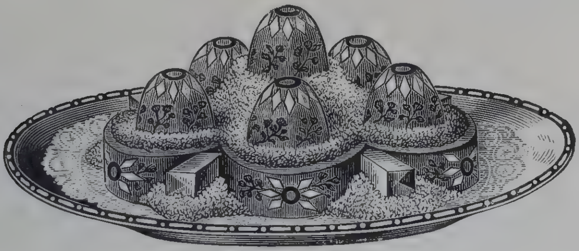
Tongue for Egg à la Millais.—Chop up one ounce of lean cooked tongue or ham, put it into a little stewpan with enough aspic jelly to cover it, and dissolve ; add a few drops of carmine to give it a brighter colour, stir till set, then use.

Chicken Cream for Egg à la Millais.—Take a quarter of a pound of cooked chicken or pheasant, &c., pound it till smooth, and then mix it with a quarter of a pint of good-flavoured Veloute sauce (vol. i.) in which a quarter of an ounce of Marshall's gelatine is dissolved ; rub it through a hair sieve, and then mix it with two tablespoonfuls of cooked cucumber that has been cut up in tiny dice shapes, and a quarter of a pint of stiffly-whipped cream, two chopped French gherkins, and one ounce of chopped lean ham or tongue, and stir on ice till it begins to set, then use.

Plovers' Eggs in Aspic à la Victoria

Œufs de Pluviers en Aspic à la Victoria

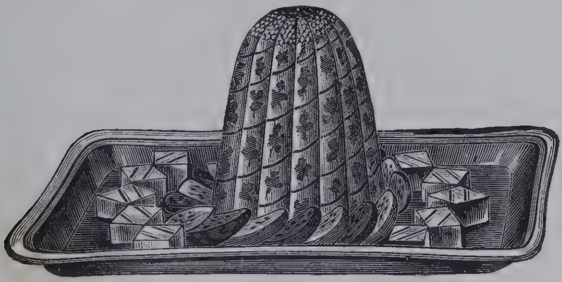
Line both parts of the little egg moulds with aspic jelly (vol. i.), cut some small diamond shapes from hard-boiled white of egg and little rings from sliced truffle ; arrange these in star shapes in the tops of the egg moulds, set these with a little aspic jelly, and garnish the moulds all over with little picked leaves of chervil (shreds of lettuce and tarragon may also be used); set this garnish with a little more aspic, place a plainly boiled plover's egg in the top of each mould, fix the two parts of the mould together, and carefully fill up with aspic jelly; put them aside on ice till set, then turn out. Prepare a piccolo border mould in the same manner by lining it with aspic jelly, and garnish it with stars and chervil, &c., similar to the little moulds, and fill it up with aspic; when it is set turn out and place one of the prepared eggs in each hollow of the piccolo border and one in the centre, and garnish the centre round the eggs and dish with chopped aspic, by means of a forcing bag and pipe, and blocks of foie gras at the corners of the piccolo shape as in engraving. Little green tarragon and chervil leaves may be placed here and there on the garnish.



Timbal à la Windsor

Timbale à la Windsor

Take a bomb mould, line it thinly with aspic jelly, and then arrange all over it sticks of cooked asparagus, that have been ornamented with strips of French chilli and little sprigs of chervil set on the asparagus with a little liquid aspic jelly; set the asparagus, with a little more aspic to keep it in place; then fill up the inside of the mould with a purée of white meat as below, and put it away to get set; then dip the mould into hot water, and turn it out on an entrée dish; garnish round with little blocks of aspic jelly and cooked artichoke bottoms that are sliced,



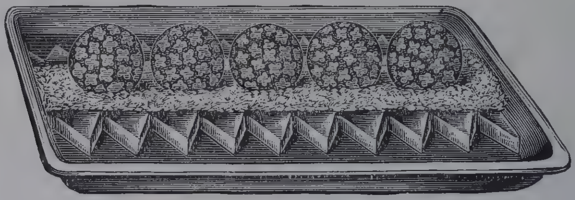
also sliced raw tomatoes, seasoned with a little mignonette pepper, salad oil, and tarragon vinegar. Serve for an entrée, second-course, or luncheon dish.

Purée for Timbal à la Windsor.—Take a pound of either cooked chicken or rabbit; pound it till smooth, then mix it with a tablespoonful of tarragon vinegar, half an ounce of good butter, a tablespoonful of Mayonnaise sauce (vol. i.), a dust of pepper, two tablespoonfuls of thick Bechamel sauce (vol. i.), and mix with this three-quarters of a pint of liquid aspic jelly; rub through the tammy or fine hair sieve, then add two tablespoonfuls of stiffly-whipped cream, and use when beginning to get set.

Ballettes à la Saint Louis

Ballettes à la Saint Louis

Take some little ball moulds, line them thinly with liquid aspic jelly, then ornament the top part of each mould with stamped-out pieces of truffle and Aspic cream (vol. i.), adding to the cream three sheets of Marshall's gelatine, arranging the pieces alternately and setting them to the mould with a little more aspic jelly, and then line all over with liquid aspic cream. Prepare a ragoût as below, and with it fill up the inside of the moulds, close them together and set them aside till cold and firm, then dip into hot water and turn out. Dish up straight down an entrée dish on a bed of chopped aspic jelly, and garnish round with little cut blocks of aspic cream. Serve for an entrée for dinner or luncheon, ball supper, &c.

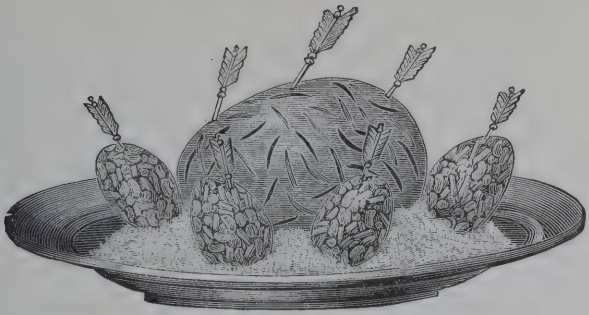


Ragoût for Ballettes à la St. Louis.—Take rather better than a half-pint of good clear consommé, dissolve in it not quite a quarter of an ounce of Marshall's gelatine, and then strain; leave it till somewhat cool, then mix with it the cooked breast of a chicken, two or three cooked button mushrooms, one large truffle, and two or three tablespoonfuls of cold cooked sweetbread, using up any remains from a previous meal for the purpose, and cutting all these ingredients into little dice shapes.

Cream à la Indienne

Crème à l'Indienne

Line a large egg mould with aspic jelly, and ornament it with truffle, shreds of hard-boiled white of egg, French red chilli and French gherkin; set this garnish with more jelly, and line the mould completely over with Aspic cream (vol. i.); fill up the mould with a cream as below; put aside till set, then dip the mould into hot water and turn out the egg on to a bed of chopped aspic on an entrée dish; arrange round the egg some small eggs prepared as below, and between each of these place a little finely-chopped aspic, and garnish the eggs with small hatelet skewers. Serve for an entrée for dinner or luncheon, or for any cold collation.



Cream for Mould for Cream à l'Indienne.—Take half a pound of cold cooked chicken, half a pound of lean cooked ham, and one ounce of fresh butter; pound together till quite smooth, then mix it with half a pint of sauce as below, and rub all through a tammy or fine hair sieve; mix with a quarter of a pint of stiffly-whipped cream, and pour into the mould.

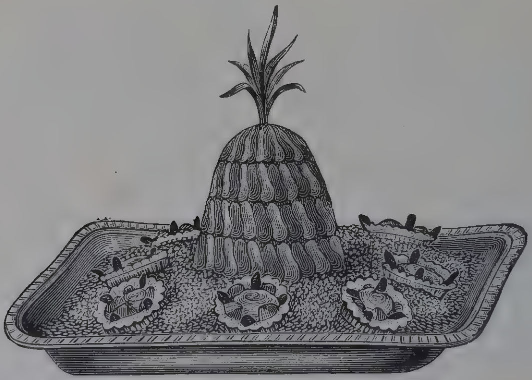
Sauce for Cream à l'Indienne.—Cut up four peeled onions into little dice shapes, and put them into a stewpan with one ounce of good butter, two bayleaves, and a sprig of thyme; fry till a nice golden colour; then mix with a teaspoonful of chutney, one chopped capsicum, a dessertspoonful of tamarinds, a teaspoonful of curry paste, a dessertspoonful of Marshall's Curry Powder, a teaspoonful of turmeric, the juice of a large lemon, two tablespoonfuls of grated fresh cocoanut, a saltspoonful of salt and one ounce of glaze; mix with one pint of white stock, a wineglass of sherry, and the same of white wine, then simmer till tender; dissolve it in a quarter of an ounce of gelatine, and tammy and use.

Small Eggs for Garnish.—Line some little egg moulds with aspic jelly, fill up with a macedoine of cooked vegetables and pour in some aspic jelly. When this is set, dip into hot water, turn out, and use.

Timbal à la Comorin

Timbale à la Comorin

Line a pint bomb mould very thinly with liquid aspic jelly, then ornament it with little fillets of cold braised sweetbread and cooked chicken that are cut out in tiny cutlet shapes by means of a cutlet cutter, and masked alternately with salmon-coloured and white Chaudfroid sauce (vol. i.). Put in the sweetbread and chicken alternately. When the mould is completely covered, mask it lightly over with aspic jelly, to keep the garnish in place. Prepare a curry mixture as below; then put into it all the trimmings of the chicken and sweetbread that are chopped up, mixing well together, and then pour it into the mould; leave it on ice till set. When thoroughly cold dip the mould into hot water and turn out on a border of plainly boiled rice for curry (vol. i. page 32), and garnish round with little cases, and arrange here and there a little finely-chopped aspic jelly.



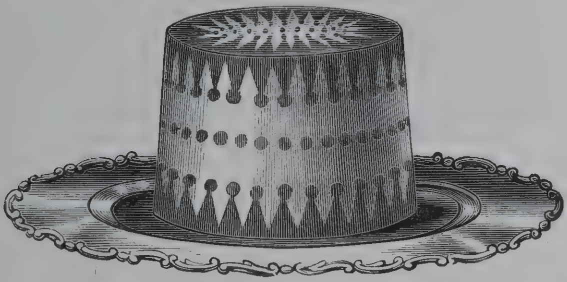
Curry for Timbal à la Comorin.—Put one and a half ounces of butter in a stewpan with three small sliced onions, a bunch of herbs (thyme, parsley, and bayleaf), a pinch of mignonette pepper, a saltspoonful of coriander powder, a teaspoonful of Marshall's Curry Powder; fry altogether for about ten minutes, then add three-quarters of a pint of chicken stock, the juice of one lemon, two tablespoonfuls of grated cocoanut, a dessertspoonful of tamarinds, two green capsicums; cook together for about half an hour, keeping skimmed occasionally. Have three-quarters of a pint of aspic jelly, reduce to half the quantity, then mix this with the curry, pass it through the tammy, and put it into a stewpan to dissolve; stir till cooling, and add a gill of whipped cream; then add the trimmings as above, and use as directed.

Cases for Timbal à la Comorin.—Place about a teaspoonful of the above curry mixture in each case as shown in the engraving, then stick a few strips of truffle or button mushroom on the mixture, and leave till wanted in a cool place.

Chartreuse of Game à la Battenberg

Chartreuse de Gibier à la Battenberg

Line a plain round Charlotte mould with aspic jelly, ornament it with thin slices of truffle or tongue cut in triangles and rounds as in the engraving, and set these with a little more aspic jelly; then line the mould all over lightly with white Chaudfroid (vol. i.); when the chaudfroid is set fill up the centre of the mould with a ragoût of any kind of game, mixed with the sauce as below, and let it stand till firm, then turn out on a dish-paper, and serve.

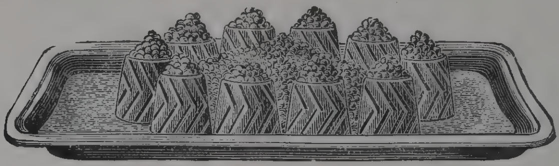


Ragoût for Chartreuse of Game à la Battenberg.—Cut half a pound of game and six cooked game livers into small fillets, add one or two large truffles and six button mushrooms cut up; mix these ingredients into the sauce, and when cooling pour into the mould to set. For the Sauce:—Put half a pint of aspic jelly in a stewpan with four tablespoonfuls of good Brown sauce (vol. i.) and half an ounce of glaze, a wineglassful of sherry, and a pinch of sugar; let these boil, and keep skimmed till reduced about a quarter-part; pass through the tammy and mix with the cut ingredients as above.

Little Timbals à la Monaco

Petites Timbales à la Monaco

Line some little Monaco moulds with strong aspic jelly, and ornament them with thinly-cut strips of truffle, tongue, white of egg, and blanched cucumber, as shown in engraving; set this with a little more aspic, then mask over with Aspic cream (vol. i.), using just sufficient to thinly cover the garnish. Prepare a ragoût as below, and with it fill up the inside of the moulds; then put them aside on ice till quite firm; dip each mould separately into hot water, turn out the timbals, and dish up on an entrée dish; fill up the tops of the moulds with a Tomato salad cut in squares (see recipe) and cucumber peas (see recipe) mixed with a little salad oil, tarragon vinegar, a little salt and mignonette pepper; garnish the dish by means of a forcing bag and small plain pipe with some chopped aspic jelly, and place some of the Tomato salad and cucumber peas in the centre of the timbals, and serve for an entrée or second-course dish.

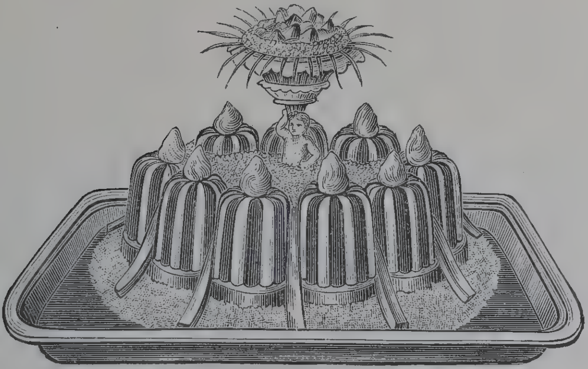


RAGOÛT FOR LITTLE TIMBALS À LA MONACO.—Take, for ten to twelve persons, the contents of a small jar of *pâté de foie gras*, half a small cooked sweetbread, half a bottle of Financière, one or two truffles and cooked button mushrooms (those left from a previous meal would do); cut these ingredients into small dice shapes, then prepare a sauce (vol. i. page 153, as for Little Nectarines), and when it is cooling mix in the above mixture, leave till nearly set, then fill up the moulds with it.

Little Timbals à la Belle Eugénie

Petites Timbales à la Belle Eugénie

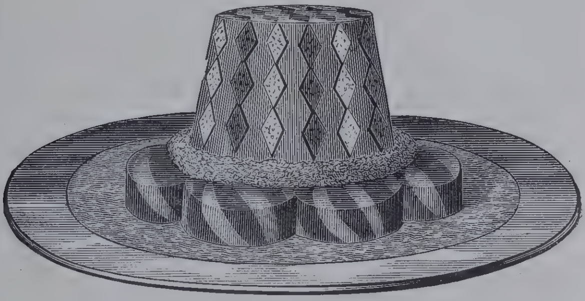
Take some little fluted dariol moulds and line them about one-eighth of an inch thick with strong aspic jelly; then arrange alternately round the moulds from top to bottom strips of cooked filleted sole (vol. i. page 89) that are cut about two inches long by a quarter of an inch thick, and boned Christiania anchovies, with raw peeled tomatoes that are also cut in strips; set this garnish to the sides of the moulds with a little aspic, and fill up the centres with about a teaspoonful of picked shrimps or two or three of the prepared crayfish; cover this with aspic and put aside till set. When ready to serve plunge each mould into hot water and turn out the timbals; dish them up on a border of aspic jelly, place a wax figure with a top in the centre, and garnish it round with a ragoût of cold pieces of cooked sole, anchovies, turned olives, and tomatoes that are cut up in little square pieces and seasoned with a little finely-chopped tarragon and chervil, salad oil and tarragon vinegar; arrange some chopped aspic jelly round the base of the border, cut some strips of aspic jelly, and place one between each little timbal, as shown in the engraving. Fill the centre of the cup at the top of the wax figure with the same mixture that was used for garnishing the base; arrange some chopped aspic jelly round this as a border, and garnish with strips of fresh tarragon; then place on the top of each timbal, by means of a forcing bag and pipe, a little stiff Mayonnaise sauce. Serve for an entrée or ball supper dish, or for a cold collation.



Timbal à la Palmeira

Timbale à la Palmeira

Take a plain Charlotte mould and line it thinly with liquid aspic jelly, garnish it with stamped-out diamond shapes of Tomato aspic and Aspic cream, setting this to the mould with a little aspic jelly, then fill up the centre with a ragoût of curried fish prepared as below; place the mould in a cool place till the contents are set, then dip the mould into hot water, pass a clean cloth over the bottom to absorb any moisture and turn out the timbal on to a border prepared as below, garnish round with a little finely-chopped aspic jelly and plainly boiled rice, and serve



for an entrée or as a dressed fish, or for second course, luncheon, or ball supper, &c.

CURRY MIXTURE FOR TIMBAL À LA PALMEIRA.—Fry four peeled and sliced onions with a pinch of finely-chopped bayleaf and thyme for about fifteen minutes in two ounces of butter, then add two raw ripe tomatoes, a teaspoonful of Marshall's Curry Powder, a good pinch of coralline pepper, a dessertspoonful of tamarinds, a teaspoonful of coriander powder, a saltspoonful of strained lemon-juice, a tablespoonful of grated cocoanut, a teaspoonful of Liebig Company's Extract of Meat, six Christiania anchovies, a few drops of liquid carmine, and one pint of good fish gravy; simmer till tender, then add not quite a quarter of an ounce of Marshall's gelatine, and when this is dissolved rub the purée through a tammy; mix to it when cooling two tablespoonfuls of whipped cream and about half a pound of cold cooked fish, such as salmon, cod, &c. (that left from a previous meal would do), then use as directed.

ASPIC CREAM FOR TIMBAL À LA PALMEIRA.—Add to half a pint of warm aspic jelly, four sheets of Marshall's gelatine, and when this is dissolved add a quarter-pint of cream; wring it through a tammy and pour into a clean tin or dish to a quarter of an inch thick, sprinkle in a little finely-chopped parsley; leave until set, then stamp out and use.

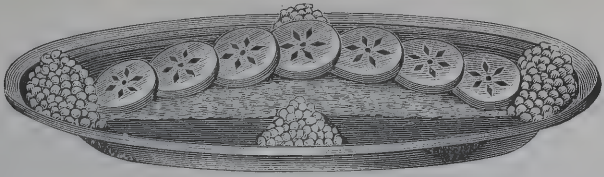
TOMATO ASPIC FOR TIMBAL À LA PALMEIRA.—Take three or four raw ripe or tinned tomatoes, pound them till smooth, then add a few drops of carmine, a tablespoonful of strained lemon-juice, a dust of coralline pepper, half-pint of aspic jelly in which five or six sheets of gelatine have been dissolved; tammy, and set the same as the aspic cream.

BORDER FOR TIMBAL À LA PALMEIRA.—Line a Breton border with aspic jelly, and fill it up with sliced tomatoes and pieces of cooked artichoke bottoms; set with more aspic, then, when cold, dip into hot water, turn out and use.

Escalopes of Pigeons à la Lisbonne

Escalopes de Pigeon à la Lisbonne

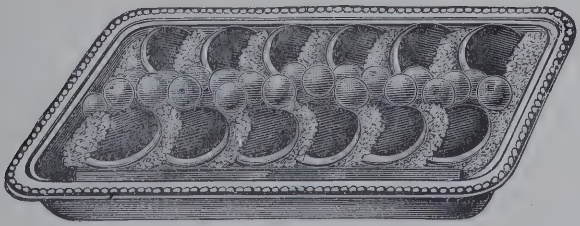
Pick, singe, and bone a Bordeaux pigeon; then prepare a farce (vol. i. page 124) and spread it on the table; smooth it over with the hand, which should be occasionally dipped in cold water (as this makes the farce bind together and cut quite smooth and firm), and place in the centre of it some slices of *pâté de foie gras*, and here and there little strips of truffle and cooked button mushrooms; roll up into a round form and place it in the pigeon. Lightly butter a piece of clean cloth, roll the bird in it, and tie it up tightly in the form of galantine. Put in a stewpan about three pints of boiling light stock, add the bones of the pigeon and one or two sliced peeled onions, one sliced carrot and turnip, a few strips of celery, a bunch of herbs, eight peppercorns, and two or three cloves; put the bird in the pan and allow the contents to simmer gently for about one hour; then take up the pigeon and retie it, and set it aside till cold. Then remove the cloth, and cut the pigeon into slices about a quarter of an inch thick; place these on a dish and mask them with Aspic cream (vol. i.); let this set, then garnish with a little cut truffle, set this with a little liquid aspic, then trim and dish up on a block of aspic jelly; garnish with a macedoine of cooked vegetables that are strained and seasoned with a little salad oil, tarragon and chilli vinegar, and a little chopped tarragon; serve for an entrée or second course, or any cold collation.



Chaudfroid of Pigeon à la Castillanne

Chaudfroid de Pigeon à la Castillanne

Clean, pick, and singe the pigeon, then bone it and season it with pepper and salt, and fill it with farce (vol. i. page 124), using a forcing bag and pipe for the purpose; when the bird is full fasten it up with a needle and cotton, then put it in a cloth that is buttered and tie it up in the form of a galantine; put it in well-flavoured stock, and let it boil gently for about three-quarters of an hour; then take up, untie the cloth, and roll it up again to keep it in a nice form. Put it aside to get cold, then cut it in slices about a quarter of an inch thick; mask each slice on the top and sides once or twice with brown Chaudfroid (vol. i.), and allow this to get quite cool and set; then trim evenly and dish them

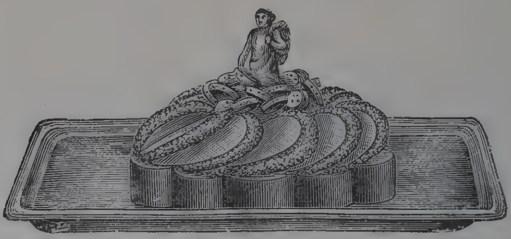


up on a border of aspic jelly, as shown in the engraving; garnish with a Compote of Cherries (see recipe), and ornament the sides of the dish and between the fillets with chopped aspic jelly, using a forcing bag and pipe for the purpose.

Suprême of Pheasant à la St. Catherine

Suprême de Faisan à la St. Catherine

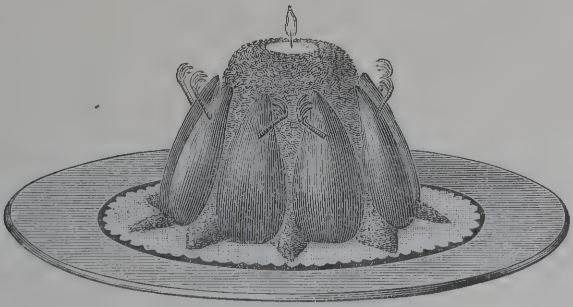
Take the breast fillets from a raw pheasant, free them from skin, and place them on a buttered tin; sprinkle over them a little lemon juice and salt, cover them with buttered foolscap paper, cook them in a moderate oven for eight to ten minutes, and then put to press till cold. Cut each fillet into as many neat slices as possible, mask the bottom part of each of these with brown Chaudfroid sauce (vol. i.) and the top part with Mayonnaise aspic (vol. i.), setting this with a little aspic jelly; trim the suprêmes and dish them up as shown in the engraving on a border of aspic jelly. Place a wax figure in the centre of the border, and fill it up with slices of cooked artichoke bottoms, little pieces of cut truffle, and small square pieces of cooked ox-tongue that have been mixed with a little salad oil and tarragon vinegar; garnish round the fillets with a little finely-chopped aspic jelly, using a forcing bag and pipe for the purpose, and serve.



Quails à la Lesseps

Cailles à la Lesseps

Take some boned quails with the feet left on, and place inside each bird a peeled dried raw potato, cut about two and a half inches long by one and a half wide, and formed into cylinder shapes; dry these with a cloth, and then rub them well over with butter; fasten up the birds in little bands of buttered paper, place them in a buttered sauté pan with half a wineglassful of sherry, and put in the oven for about fifteen minutes. When cooked, take up and put aside till cold, then remove the papers and the potatoes, and by means of a forcing bag and a plain pipe fill up the birds with a ragoût, as below; put them in a cool place till the ragoût is perfectly set, then cut the birds in half with a wet warm knife, and mask each over with brown Chaudfroid sauce (vol. i.); when well coated lightly mask over with a little liquid Aspic jelly (vol. i.), and dish up round a timbal of clear ice prepared as below. Arrange between each half-bird a little finely-chopped aspic, and garnish the top of the birds with a little *pâté de foie gras* that has been passed through a wire sieve, using a forcing bag and large rose pipe for the purpose; garnish the dish here and there with little sprigs of picked chervil and tarragon, and when about to serve put a lighted night-light in the centre of the ice timbal, and serve at once.



Ragoût for filling the Quails à la Lesseps.—Take for four quails the half-breast of a cooked chicken (cut into small pieces), six button mushrooms, two or three truffles, and two ounces of foie gras; mix these with the sauce prepared as below, leave till nearly set, then use.

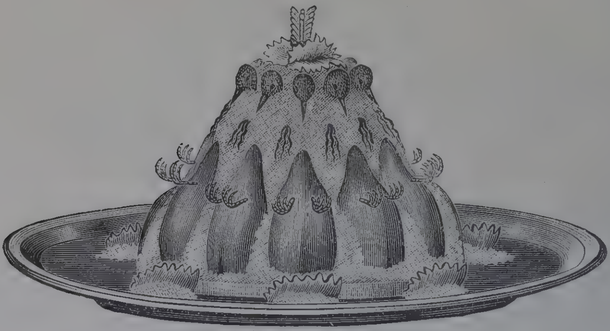
Sauce for Ragoût for Quails à la Lesseps.—Put a dessertspoonful of Bovril into a stewpan with a quarter-pint of Tomato sauce (vol. i.), a wineglassful of sherry, and half a pint of aspic jelly; reduce to half the quantity, keep skimmed while boiling, then tammy, and use.

Ice Timbal for Quails à la Lesseps.—Set a plain timbal mould that is filled with cold water in the charged ice-cave for two and a half to three hours; when frozen dip into cold water, turn out the ice, and put in centre of dish on which the quails are to be served, first placing between the timbal and the dish a little wadding.

Larks à la Sotterville

Mauviettes à la Sotterville

Take some singed and cleansed larks, bone them, but leave the feet and bottom part of the leg bone on, then by means of a forcing bag and plain pipe farce each bird with a purée prepared as below; form them into neat shapes, wrap each bird in a band of buttered foolscap paper, tie them up with thin string, put them in a tin with a little warm butter and bake for about fifteen minutes, during which time keep them well basted; set them aside till cold, then mask them with fawn-coloured Chaudfroid sauce (see recipe), and when this is set mask all over with aspic jelly. When quite cold trim them and dish them up on a border of Aspic cream, as below, standing them against a croûton of fried bread; then by means of a forcing bag and pipe garnish between the larks with finely-chopped Aspic cream; arrange here and there some Financière garnish that has been masked with aspic jelly and also some finely-shredded cut truffles. Arrange just above the top of the larks the heads of the birds prepared as follows:—Cleanse the heads and roll them up in buttered paper, then cook them in a moderate oven for five minutes; set aside till cold and brush each over with warm glaze or cool aspic jelly; cut out with a pea-cutter some little rounds of hard-boiled white of egg to fit the birds' eyes, place these in the spaces and in the centre of this place a smaller round of red chilli, then mask over with aspic jelly.



Farce for Larks à la Sotterville.—Take, for twelve birds, six ounces of cooked pheasant or chicken, six raw bearded oysters and their liquor, two ounces of *pâté de foie gras,* two tablespoonfuls of good Brown sauce (vol. i.), a teaspoonful of warm glaze, two ounces of panard, and two raw yolks of eggs; pound till smooth, season with a dust of Marshall's Coralline Pepper and a little salt, rub through a wire sieve, mix with two or three French red chillies that have been freed from seeds and cut up in little square pieces, put into a forcing bag with a plain pipe, and use.

Aspic Cream for Border for Larks à la Sotterville.—Take one quart of aspic jelly, a pint of thick cream, and half an ounce of Marshall's gelatine; dissolve and tammy and when cooling fill a border mould with it; let it remain till set, then dip into hot water and turn out; set any of the remains of the cream aside till quite cold for chopping up.

Financière Garnish for Larks à la Sotterville.—Open the bottle of prepared Financière, stand it in the bain-marie, turn out the Financière, and when cool mask with aspic jelly and use when set.

Cream of Hare à la Ferdinand

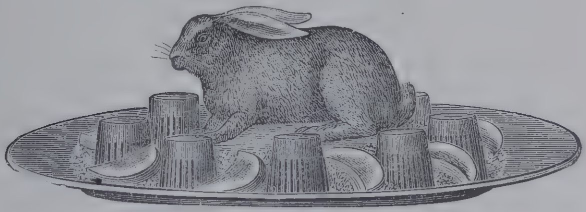
Crème de Lièvre à la Ferdinand

Take three-quarters of a pound of cold cooked hare (that left from a previous meal will do for the purpose), pound it till quite smooth with a dessertspoonful of Bovril, a wineglassful of sherry, a half-pint of Suprême sauce (vol. i.), one gill of Brown sauce (vol. i.), and a dust of Marshall's Coralline Pepper; dissolve a quarter-ounce of Marshall's gelatine in half a pint of aspic jelly, and add this to the other ingredients; rub the whole through a tammy, and use. Line a fancy mould with aspic jelly, ornament it with stamped-out rounds of Aspic cream (vol. i.) and Tomato aspic (vol. i.) and truffle; set the garnish with more jelly, then fill up the mould with the prepared purée; let it remain on ice till set. Dip the mould into hot water and turn out the cream on a dish; garnish round the cream with a cooked macedoine of vegetables (these are kept in bottles or tins), season with salad oil, tarragon, and chilli vinegar, and a little mignonette pepper and salt. Serve for an entrée for dinner, &c.

Cream of Rabbit à la Duxelle

Crème de Lapereau à la Duxelle

Take a rabbit mould, lay it open, and place it on crushed ice in a basin; line both sides with aspic jelly about one-eighth of an inch thick, and when this is set line them again with fawn-coloured Chaudfroid sauce (see recipe); let this set, then fill up the two parts of the mould with a purée of rabbit as below, keeping the mould in motion whilst adding this, so that the mixture becomes well imbedded. Take the contents of a small jar of *pâté de foie gras*, and with a hot wet knife cut it through into two pieces; place one piece in the centre of the purée in each side, then partly close the mould and pour into it the remaining



part of the rabbit purée, which must be in a semi-liquid state, so as to join all the contents together; close up the mould firmly with the pegs and place it into some ice, and leave it for about half an hour, when it will be set. When ready to serve, dip the mould into hot water and turn out the rabbit, put in two glass eyes, dish it on a bed of finely-chopped aspic jelly, and garnish it round, as in engraving, with little timbals as below, cooked halves of artichoke bottoms, that are seasoned with a little salad oil, tarragon, and chervil, and tarragon vinegar, and serve for an entrée or any cold collation.

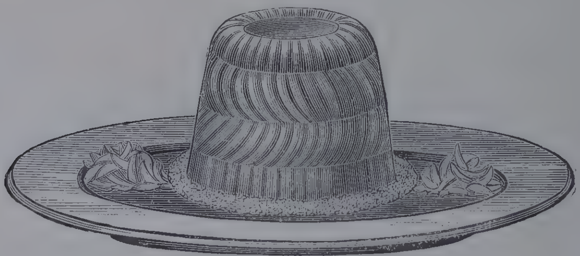
Purée for Cream of Rabbit à la Duxelle.—Pound till smooth one pound of cooked rabbit with two tablespoonfuls of good Veloute sauce (vol. i.), one ounce of fresh butter, two tablespoonfuls of thick cream, a wineglassful of sherry, one tablespoonful of Brown sauce (vol. i.), a dust of Marshall's Coralline Pepper, and a little salt; then mix with one pint of good-flavoured stock in which one ounce of Marshall's gelatine has been dissolved; rub the purée through a tammy or fine hair sieve, and use when it is becoming set.

Timbals for Garnish for Cream of Rabbit à la Duxelle.—Line some fluted dariol moulds with plain aspic jelly, and when this is set fill them with raw ripe tomato, that has been freed from seeds and skin and cut up into tiny dice shapes, and then mixed with a little cut tarragon and chervil and set with a little red-coloured aspic, prepared by adding a little carmine to some ordinary aspic.

Cream of Rabbit à la Ruthven

Pain de Lapereau à la Ruthven

Line a timbal mould about one-eighth of an inch thick with aspic jelly, and ornament it as in engraving with alternate layers of purée of Rabbit as below, and Liver farce (see recipe, 'Turban à la Bonanza'), adding to the latter half a pint of aspic jelly; set each layer with a little aspic jelly to keep it in place; when the mould is completely covered,



fill up the inside with cucumber prepared as below, set this with more aspic, and put the mould aside till cool; then dip it into hot water, pass a clean cloth over the bottom to absorb any moisture, and turn out on to a dish; garnish round with finely-chopped aspic jelly, using a forcing bag and pipe for the purpose, and arrange cooked cucumber or halves of prepared or fresh artichoke bottoms, seasoned with a little salad oil, tarragon vinegar, and chopped chervil, at each end of the dish. Serve for an entrée for dinner or luncheon.

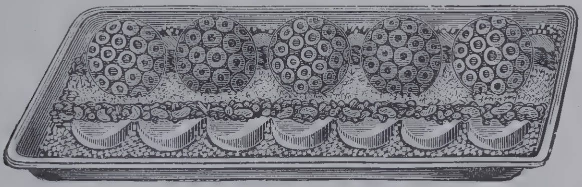
PURÉE OF RABBIT FOR CREAM À LA RUTHVEN.—Take one pound of cooked rabbit and pound it till smooth, then mix with it two and a half gills of liquid aspic jelly, a wineglassful of sherry, and a quarter of a pint of thick cream; rub through a fine hair sieve, add a little chopped tarragon and chervil, then while liquid put the purée into a sauté pan; leave till set, then stamp out in the desired shapes, and use.

CUCUMBER FOR CREAM OF RABBIT À LA RUTHVEN.—Peel a cucumber, split it down into four lengths, remove the seedy part, and then cut crosswise into pieces about one and a half inches long; put these into cold water with a little salt, and bring to the boil, then skim and cook till tender, strain and rinse with cold water.

Ballettes of Foie Gras à l'Impériale

Ballettes de Foie Gras à l'Impériale

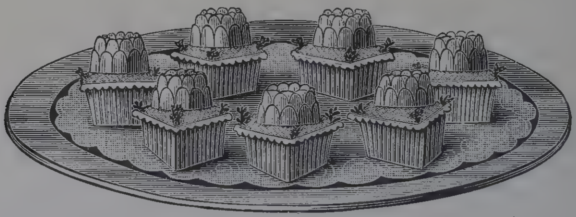
Line some ballette moulds thinly with aspic jelly, and garnish them with egg mixtures, in red and white, stamped out into tiny rings the size of a threepenny piece (see recipes, Egg Garnishes for soups and moulds); set this garnish with a little aspic jelly, and then fill up the centres with a nice piece of *pâté de foie gras*; set this with more liquid aspic jelly, close up the moulds and leave them till the contents are firm. Then dip each mould into hot water, and turn out the ballettes on to a bed of finely-chopped aspic jelly; garnish with sprigs of tarragon and chervil, and halves of cooked artichoke bottoms that are filled with flageolets mixed with a little salad oil, tarragon, and chilli vinegar, and serve for an entrée for dinner or luncheon, or any cold service.



Little Bouches of Foie Gras à la Russe

Petites Bouchées de Foie Gras à la Russe

Thinly line some little bouche moulds with aspic jelly, garnish them with little thinly-cut strips of hard-boiled white of egg, and place here and there round the mould some little beads of the prepared red garnish, using a forcing bag with a small plain pipe for the purpose, and at the bottom of the mould form a little border all round with finely-shredded lettuce, setting it with a little more liquid aspic jelly. Place a little piece of *pâté de foie gras* in the centre of each mould, then fill them up entirely with liquid aspic jelly, and put aside till set. Take some little square paper cases, nearly fill them with the prepared salad, turn out the little bouches by dipping them in hot water and draining them on a clean cloth, and place one in each case on top of the green salad, and by means of a forcing bag with a medium-sized pipe form a little border of finely-chopped aspic jelly all round the edge of the case; place a tiny sprig of raw green chervil, or a small cleansed radish, at the four corners of each case, dish up on a dish-paper on entrée or flat dish, and serve for cold entrée, second-course dish, or for any cold collation.



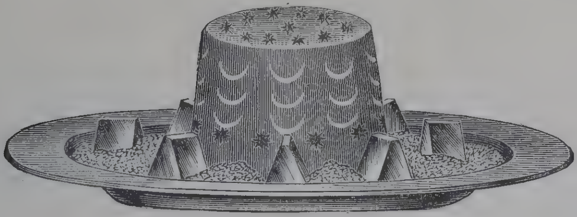
Red Garnish for Little Bouches of Foie Gras à la Russe.—Take about two ounces of finely-chopped lean cooked ham or tongue, mix it with sufficient liquid aspic jelly to cover it, season with a little coralline pepper and a few drops of carmine, stir till beginning to set, then put into the forcing bag, and use as directed.

Salad for Little Bouches of Foie Gras à la Russe.—Take the heart of a nice well-washed crisp lettuce, dry it well, cut it into shreds, mix with it a little fresh-chopped tarragon and chervil, season with a little salad oil and salt, mix altogether, and use.

Mousse of Foie Gras à la Rossini

Mousse de Foie Gras à la Rossini

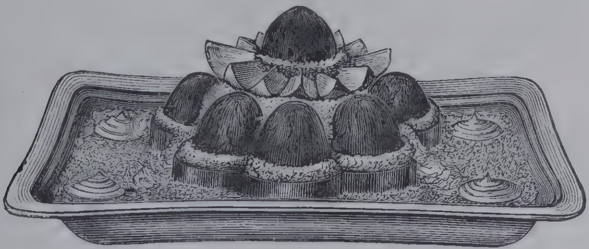
Line a plain round Charlotte mould thinly with liquid aspic jelly, ornament it with truffles, gherkins, red chillies, and hard-boiled white of egg that are cut in slices then stamped out in any pretty designs, setting them to the mould with a little more aspic to keep them in their places. Take the contents of a jar of *pâté de foie gras* and rub it through a clean fine wire sieve, and mix it with two wineglassfuls of sherry. Take half a pint of good-flavoured light stock, mix it with rather better than a quarter-ounce of Marshall's gelatine, and, when dissolved, strain and leave till somewhat cool; whip it in a whipping-tin till quite spongy, add this to the foie gras, and pour it into the prepared mould; leave it on ice till cold and firm; then dip it into hot water, pass a clean cloth over the bottom to absorb any moisture, turn out the mousse on to a bed of plainly boiled cold rice (vol. i. page 32), garnish it with little blocks of cut aspic jelly, and serve for a cold entrée, or for second course, or any cold collation.



Timbals of Foie Gras à la Beatrice

Timbales de Foie Gras à la Béatrice

Line the little egg moulds very thinly with strong aspic jelly, then ornament them with finely-shredded raw crisp green lettuce, green French gherkins cut in shreds, and a little tarragon and red chilli; set these with a little aspic jelly, then fill up the centres with pieces of *pâté de foie gras* and truffle cut in strips, add a little aspic jelly to set this, and put on ice to get cold. Line a piccolo border mould with aspic jelly, ornament it round the edge similarly to the eggs, then fill up with aspic and put aside to get cold; when ready to serve dip the

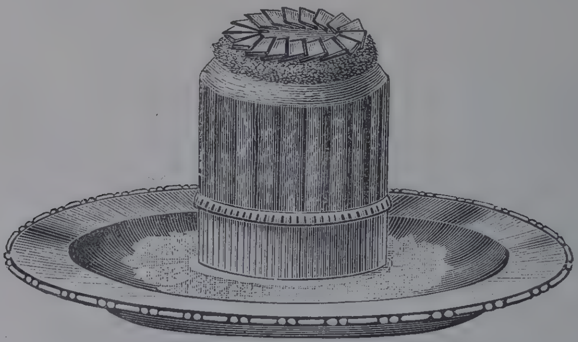


moulds in warm water and turn out; arrange an egg shape in each of the spaces of the piccolo, put some chopped aspic in the centre by means of a forcing bag and pipe, and dish another egg on the top of this as in engraving; garnish round this with chopped aspic jelly, and quarters of plovers' or chicken's eggs, that are sprinkled with chopped truffle and shreds of red chilli and then masked with aspic jelly, and here and there some macedoine (or other nice vegetable), to a pint of which a tablespoonful of salad oil, a tablespoonful of tarragon vinegar, a few drops of chilli vinegar, and a pinch of mignonette pepper have been added. Place in each corner of the dish, as in engraving, a little round of thick Mayonnaise (vol. i.), using a forcing bag and pipe for the purpose, with some of the vegetables, and serve for a cold entrée or for any cold collation.

Soufflé of Foie Gras à la Montreal

Soufflé de Foie Gras à la Montréal

Place a double band of paper round the outside of a silver or paper soufflé case, so that it stands about four inches above the case, fix it with a little sealing-wax, and then line it with a mock foie gras or liver farce, prepared as below, by means of a forcing bag with a plain pipe, forcing out the mixture to the thickness and length of finger biscuits; smooth this over with a wet warm knife, then fill up the inside of the case with the cream mixture as below, and put the soufflé into the ice cave for about one hour; then remove the paper band, and garnish the top of the soufflé as in engraving with cooked artichoke bottoms that have been sliced and seasoned with a little salad oil, tarragon vinegar, chopped tarragon, and a little finely-chopped aspic jelly. Serve on a napkin or dish-paper for an entrée or second-course dish, or for a cold collation.



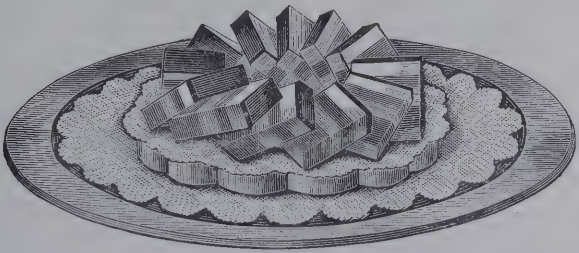
Cream Mixture for Soufflé of Foie Gras à la Montreal.—Whip one pint of double cream till perfectly stiff, then whip half a pint of consommé or good chicken stock of the consistence of jelly with half a pint of aspic till spongy, add this to the cream with a dust of coralline pepper and a pinch of salt; cut up the contents of a small tin of *pâté de foie gras* into tiny dice shapes with a wet warm knife and mix with the other ingredients, add two or three chopped truffles, and put all into a forcing bag with a plain pipe, and use as directed above.

MOCK FOIE GRAS OR LIVER FARCE FOR SOUFFLÉ À LA MONTREAL.—Cut into square pieces one pound of calf's liver, half a pound of raw bacon, and one onion, add a pinch of salt and pepper, and fry over a quick fire in two ounces of butter for two or three minutes; remove from the pan and pound and pass through a wire sieve whilst hot; then add two or three shredded truffles, mix with half a pint of liquid aspic jelly, and stir on ice till the mixture is getting set, then put into a bag with a large plain pipe, and use as instructed.

Egyptian Cream

Crème à l'Égyptienne

Prepare five purées, as below, and put them into separate forcing bags with large plain pipes, using the purées when they are of the consistency of thick cream. Fill a Neapolitan ice mould with these purées in layers, and then put the mould into the charged ice cave for one and a half hours; then remove the lid and pour over the purées a little good clear meat jelly that is coloured with a few drops of carmine, or a little similarly coloured aspic could be used if more convenient. Replace the lid and return the mould to the cave for another fifteen minutes to allow the jelly to set, then dip the bottom part of the mould in cold water and slip the cream out, the red jelly being uppermost. Cut the cream straight through into slices about one inch thick by two inches in length, using a hot wet knife for the purpose, and dish these up *en couronne* on a border of chopped aspic jelly. Serve for a cold entrée, or as a second-course or luncheon dish.



White Purée for Egyptian Cream.—Pound three ounces of cooked chicken till smooth, season it with a little coralline pepper and salt, mix with half a gill of chicken stock that is in a stiff jelly (of the consistency of aspic jelly made with two ounces of Marshall's gelatine to a quart of water, vol. i.), then rub through a tammy or hair sieve; add to it a tablespoonful of stiffly-whipped cream, and use.

Red Purée for Egyptian Cream.—Pound three ounces of lean cooked ham till smooth, then mix with stock as in previous recipe, colour with a few drops of carmine, season with a little coralline pepper and a teaspoonful of lemon juice, pass it through a tammy or sieve, and mix it to the desired consistency with cream, as in White Purée.

Green Purée for Egyptian Cream—Pound till smooth three French gherkins, two capsicums, a teaspoonful of French capers, two blanched and sliced eschalots, two hard-boiled yolks of eggs, one tablespoonful of blanched spinach that has been pressed perfectly dry from water, and a little of Marshall's Apple Green; pound these till smooth, mix with a little stock, tammy it, and mix as in previous recipe.

Brown Purée for Egyptian Cream.—Rub three ounces of *pâté de foie gras* through a fine hair sieve, and mix with it some of the chicken stock in which a tablespoonful of stiff Brown sauce (vol. i.) has been mixed, then add cream and use.

Curry Purée for Egyptian Cream.—Put in a sauté pan two onions peeled and cut into tiny dice shapes, a chopped bayleaf and a pinch of chopped thyme, and fry them in one ounce of butter till a golden colour; then mix in two pounded red chillies, a dessertspoonful of Marshall's Curry Powder, a teaspoonful of chutney and the juice of one lemon; mix with half a pint of the chicken jelly and simmer on the stove till tender, then tammy and mix with cream, as in White Purée.

Little Creams à la Pothuau

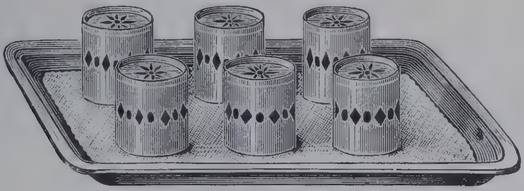
Petites Crèmes à la Pothuau

Take some little oblong sandwich moulds, line them very thinly with aspic jelly (that made with two and a half ounces of Marshall's gelatine to one quart of water, vol. i.), then ornament each with a little truffle cut in any pretty design; set this with a very little aspic jelly, then mask the moulds over with Chaudfroid sauce (vol. i.) in alternate layers of red, white, and brown, and fill up the inside of the moulds with little stamped-out rounds of *pâté de foie gras*, sliced truffle, mushroom, and chicken, arranging these overlapping each other: fill with some aspic jelly and put aside to get cool; then turn out the creams, by dipping the moulds into hot water, and dish them up on a border of aspic jelly or rice; garnish with salsifies (or other nice cooked vegetables) in Tomato mayonnaise (see recipe), over which sprinkle a few shreds of truffle. Serve for a cold entrée for dinner, or for any cold collation. Take a small tin of *pâté de foie gras*, for ten to twelve persons, turn it out on to a plate, remove all the fat, cut it in slices about a sixth of an inch thick, stamp it out in rounds the size of a sixpence, and serve for an entrée for dinner or luncheon.

Little Asparagus Creams à la Val-la-Reine

Petites Crèmes d'Asperges à la Val-la-Reine

Pound half a pound of cooked tender asparagus into a pulp. Take eight raw bearded sauce oysters, mix them with half a pint of the asparagus pulp, season with salt and a good pinch of Marshall's Coralline Pepper. Put into a stewpan a quarter-pint of oyster liquor, and half a gill of good light stock in which a teaspoonful of Liebig Company's Extract of Meat has been mixed; bring to the boil, dissolve in it a quarter-ounce of Marshall's gelatine, and add to the asparagus mixture; rub altogether through a tammy or very fine hair sieve whilst hot, then add to the purée a wineglassful of white wine, one very finely-chopped eschalot, a gill of stiffly-whipped cream, and a few finely-cut shreds of truffle; mix up altogether, and pour into little glasses, prepared as below, and when the cream begins to thicken garnish the centre with cut truffle, mask over with a very thin coating of liquid aspic jelly, and serve on an entrée or flat dish, on a paper for an entrée for dinner or luncheon, or for second-course or ball-supper dish.

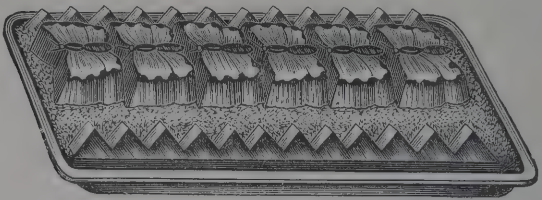


Little Glasses for Asparagus Creams.—Line the glasses very thinly with aspic jelly, ornament them about half-way up with rounds and diamonds of truffles arranged alternately, setting with a little more liquid aspic; then line the insides of the glasses entirely with Aspic cream (vol. i.), and fill up with the mixture as instructed above.

Cream of Tomatoes à la Papillon

Crème de Tomates à la Papillon

Line some butterfly moulds thinly with aspic jelly and garnish them with truffle; set this garnish with a little more aspic, and then fill up the moulds with Tomato cream, prepared as below. Leave them till set, then dip each into hot water and turn out on a cloth. Dish up on plainly boiled cold rice (vol. i. page 32) that has been dusted over with a little coralline pepper and finely-chopped raw green parsley, and place here and there little blocks of aspic jelly. Serve for a second-course dish, or for any cold collation or ball supper.

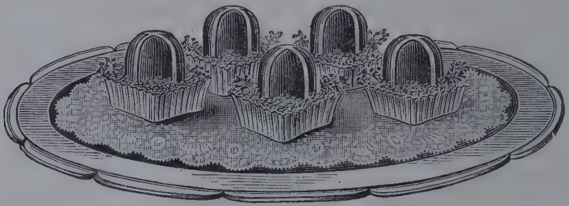


Purée for Cream of Tomatoes à la Papillon.—Pound four large raw ripe tomatoes to a pulp. Mix with this the juice of one lemon, a pinch of salt and coralline pepper, two gills of gravy (prepared by taking half a pint of good-flavoured stock and adding to it a dessertspoonful of Bovril and a quarter of an ounce of Marshall's gelatine), and a wine-glassful of sherry; then rub through a clean tammy, and mix with two tablespoonfuls of stiffly-whipped cream, a teaspoonful of raw parsley, and one finely-chopped eschalot.

Little Bombs à la Visapore

Petites Bombes à la Visapore

Line some little bomb moulds thinly with aspic jelly, garnish them with lobster coral, finely-chopped raw green parsley, and white of egg prepared as below; set this garnish with a little more jelly, then fill up the moulds with the ragoût below, and leave it till set; then dip each



mould into hot water, pass a clean cloth over the bottoms to absorb any moisture, and dish them up in little square paper cases, garnish with small salad and chopped aspic, and arrange them on a dish-paper as shown in engraving. Serve for an entrée in the fish course, or for second course, or cold collation.

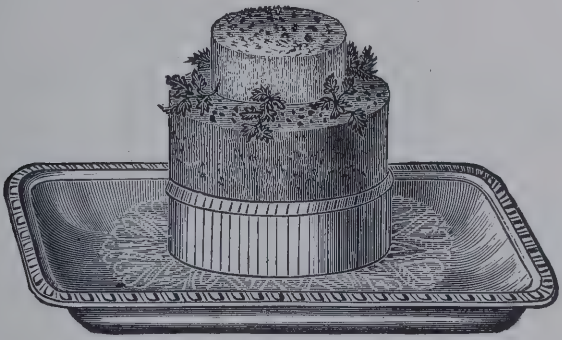
Ragoût for Bombs à la Visapore.—Take eight raw oysters, three fillets of marinaded herrings, four washed and boned anchovies, a teaspoonful of French mustard, ditto of mixed English mustard, a tablespoonful of tarragon vinegar, a dust of cayenne, two hard-boiled yolks of eggs, a dessertspoonful of salad oil, a teaspoonful of anchovy essence, and a few drops of carmine; pound these together till smooth, then mix with half a pint of liquid aspic, and rub the whole through a tammy or fine hair sieve; then mix in the cooked body of a lobster, that is cut into small dice shapes, and two tablespoonfuls of whipped cream, and use.

Egg for Bombs à la Visapore.—Rub the hard-boiled white of an egg through a wire sieve, and mix it with a dessertspoonful of cream and half a pint of liquid aspic jelly; stir together till it is beginning to set, then use.

Soufflé à la Marguerite

Soufflé à la Marguerite

Take a large paper soufflé case, about six inches in diameter, and surround it with a buttered paper, to stand about two inches above the paper case, using a little sealing-wax to fix the paper band; take half a sheet of foolscap, make it into a cylinder about three inches in diameter, also using a little sealing-wax to hold it, and stand it in the centre of the soufflé case. Take four large tomatoes, peel them and remove the pips, and pass them through the tammy; to this purée add half a pint of aspic jelly (vol. i.) whilst liquid, a few drops of Marshall's Liquid



Carmine, and about a tablespoonful of tarragon vinegar; well whip these together till spongy, then add a good half-pint of whipped cream, half a large breast of chicken, chopped fine, and three or four finely-chopped small truffles; when well mixed pour this into the papered case between the two paper bands, and put it aside to set. Take half a pint of whipped cream, season with a little finely-chopped tarragon and chervil, a saltspoonful of mignonette pepper, a dust of coralline pepper, a pinch of salt, one small or half a large breast of chicken shredded, two or three chopped truffles, four large or six small mushrooms chopped, and some shredded tongue, in quantity about the same amount as the chicken, four or five cockscombs shredded, and a quarter of a pint of aspic jelly whilst liquid. Mix all well together, and pour the mixture into the cylinder of foolscap, so as to stand one and a half to two inches higher than the mixture already between the two paper bands; place the soufflé in an ice cave, or soufflé cave surrounded with ice and salt, for about one hour; when ready take it out, remove the paper bands, sprinkle some chopped truffle over the higher and inner part, and garnish the outer part with little bunches of chervil. The outer ring should stand one and a half to two inches higher than the soufflé case, and should be of a pale reddish colour, the inner and higher part being whitish. Dish on a dish-paper or napkin. Instead of the cylinder of paper in which the second mixture is poured, a jar could be used at first, but the jar would have to be removed and a cylinder of paper substituted when the second mixture is ready to be poured in.

Little Swans à la Phrygienne

Petits Cygnes à la Phrygienne

Line some swan moulds thinly with aspic, and for the bills put little strips of truffle, also tiny rounds for the eyes; set these with a little aspic, then line with Aspic cream (vol. i.) and fill up the inside of the moulds with a purée prepared as below; pour in a little liquid aspic to set, and then close up the moulds and leave them on ice till set; dip each mould into hot water, turn out the swans on a clean cloth, and dish them up on a border of finely-chopped aspic jelly that is lightly coloured

with a little sap green; garnish the dish with little timbals of tomatoes and olives prepared as below, and serve for any cold collation.

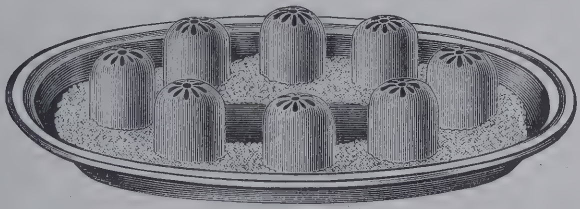
Purée for Little Swans à la Phrygienne.—Take, for eight to ten moulds, the contents of a small jar of *pâté de foie gras* freed from fat, and six ounces of cooked chicken that has been pounded till quite smooth and rubbed through a fine hair sieve; mix these well together in the mortar, and add half a pint of strong good-flavoured warm chicken or other light stock that would set into a stiff jelly when cold, and use when setting.

Timbals for Little Swans à la Phrygienne.—Take some little fluted timbal moulds and line half of them with liquid aspic jelly that is coloured with a little carmine, line the other half with liquid aspic jelly that is coloured with a little sap green. Fill up those that are lined with the red jelly with raw tomatoes that have been skinned, freed from pips, and seasoned with a little finely-chopped eschalot, tarragon, and chervil, and set this with more of the red jelly; those that are lined with the green jelly fill up with a turned Spanish olive that is farced with Ham butter (see recipe), using a forcing bag and pipe for the purpose, setting this with more of the green jelly; leave both coloured timbals till set, then turn out, and use as directed.

Little Bombs of Oysters à la Versailles

Petites Bombes d'Huîtres à la Versailles

Line some little bomb moulds thinly with aspic jelly and garnish them at the tops with cut truffle, set this with aspic jelly and reline the moulds with aspic cream; let this set, then fill up with a purée of oysters prepared as below, and put the moulds aside on ice till the contents are set; dip each mould into hot water and turn out the bombs on to an entrée or flat dish, garnish with a little finely-chopped aspic jelly, and serve for an entrée for dinner or luncheon or any cold service.

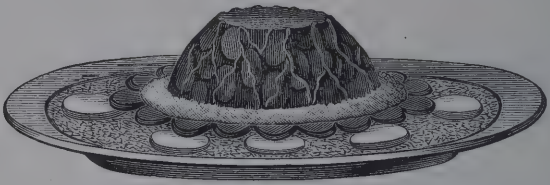


Purée for Bombs of Oysters.—For six to eight moulds take one and a half dozen bearded sauce oysters, and pound them till smooth with four well-washed and boned anchovies. Take one and a half gills of the oyster liquor, strain it and mix with it a quarter-pint of good flavoured light stock in which a quarter of an ounce of Marshall's gelatine has been dissolved, a wineglassful of sherry, the juice of a lemon, a dust of coralline pepper, a teaspoonful of Liebig Company's Extract of Meat; mix these together, then rub the whole through a clean tammy cloth slightly warm, add a quarter of a pint of stiffly-whipped cream, and use.

Salad of Fillets of Sole à l'Impériale

Salade de Filets de Sole à l'Impériale

Cook the fillets of a sole, as in vol. i. page 89, and put them to press till cold; stamp them out with a plain round cutter, and mask these rounds alternately with pink and white Mayonnaise aspic (see recipe). Line a nest mould with aspic jelly. Arrange the masked fillets alternately all over the mould, garnishing between each fillet with quarters of plovers' eggs, if in season (or, in their stead, chicken's eggs can be used), that are masked with chopped tarragon and truffle and French red chilli and set with aspic jelly; when the mould is covered, line it all over again with aspic jelly to keep the garnish in its place; then prepare a salad as follows:—Pull the meat of a small cooked crab into pieces and mix it with three tablespoonfuls of Mayonnaise sauce (vol. i.), a tablespoonful of French tarragon vinegar, half a teaspoonful of chilli vinegar, a teaspoonful of French mustard, a saltspoonful of English mustard, a good pinch of chopped tarragon and chervil, two tablespoonfuls of whipped cream, and a saltspoonful of anchovy essence; mix with this two and a half gills of aspic jelly (vol. i.), and pour into the mould when cooling; put it aside on ice till set; turn out of the mould and garnish round it with artichoke bottoms, strips of raw tomato, chopped aspic jelly, and sprigs of tarragon and chervil. Serve for second course, or for luncheon, or for any cold collation.



Bomb of Crab à la Belle Hélène

Bombe de Crabe à la Belle Hélène

Line a bomb mould with aspic jelly, and ornament it with quarters of hard-boiled egg that have been garnished with tarragon, and chervil, and lobster coral; set these to the mould with jelly and fill up the centre with a mousse mixture as below; leave on ice till set, then dip into hot water and turn out the bomb on to a dish; garnish round with curried vegetables, and serve for an entrée for dinner or any cold collation.

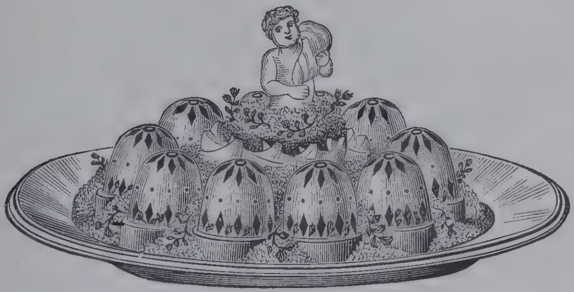
Mousse Mixture for Bomb of Crab à la Belle Hélène.—Take the meat from a cooked fresh crab, pick it into crumbs with a fork, then put it in a basin and mix with it a teaspoonful of French mustard, a teaspoonful of mixed English mustard, a dust of cayenne, a dessertspoonful of French tarragon and chilli vinegar, a tablespoonful of Mayonnaise sauce, half-pint of stiffly-whipped cream, and a half-pint of aspic jelly (that has been reduced to that quantity by boiling down one pint, and when cool whipped till quite spongy); mix together, then use.

Curried Vegetables for Bomb of Crab à la Belle Hélène.—Fry two sliced onions in one ounce of butter till a nice golden colour, then mix with one ounce of glaze, a teaspoonful of Marshall's Curry Powder and the same of curry paste, and the juice of a lemon; mix with one pint of stock and simmer till tender, then tammy, and when cold add a tin of prepared macedoine, strained from liquor; set aside on ice till wanted, then use.

Little Bombs of Lobster à la Berlin

Petites Bombes de Homard à la Berlin

Take some little bomb moulds and thinly line them with aspic jelly, and ornament them at the tops with cut truffle to form a star, and round the middle of the mould arrange a row of little round pieces of truffle, and form a border of cut truffle and sprigs of chervil at the bottom of the mould; mask the garnish all over with more aspic jelly, fill up the moulds with lobster purée as below, put them away to set, and when cold dip each mould into hot water; turn out the bombs, and dish up on a border of aspic jelly; the mould for the border may be ornamented with truffle



and chervil to correspond with the garnish of the little moulds. Take a wax figure for the centre, and garnish round the figure with a nice Mayonnaise of cooked artichoke bottoms or other vegetables that are cut in little square pieces, or cooked salsifies (vol. i. page 239), using when cold and seasoning with oil and lemon juice instead of butter; also place little sprigs of chervil and tarragon round the top near the figure, and chopped aspic jelly round the dish.

Purée of Lobster for Little Bombs à la Berlin.—Take six ounces of freshly-cooked lobster, four anchovies boned, a saltspoonful of carmine, a teaspoonful of anchovy essence, a dust of coralline pepper, and one good tablespoonful of salad oil; pound altogether, and rub through a fine hair sieve or tammy, and mix with the purée two and a half gills of whipped aspic jelly and a gill of stiffly-whipped cream; put into the moulds with a bag and a plain pipe, and set aside till firm.

Salad of Lobster à la Russe

Salade de Homard à la Russe

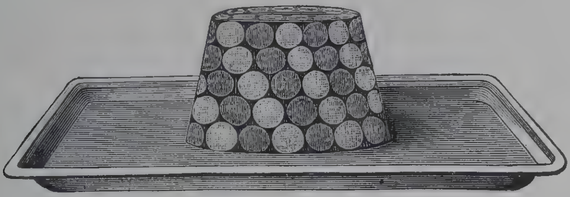
Line some little fancy jelly-moulds thinly with strong aspic jelly, and ornament the top of each with a little Mayonnaise aspic (vol. i. page 27), using a forcing bag and pipe for the purpose; arrange round this some French capers and little picked leaves of chervil, and fill up the moulds with cooked lobster that is cut in little dice shapes, a little cut French gherkin, and aspic jelly; leave till set, then dip each mould into hot water, pass a clean cloth over the bottoms to absorb any moisture, and turn out. Prepare a border of aspic jelly, and when set turn it out in the same manner as the small moulds, and dish up the little moulds on it; place a wax figure in the centre, and fill up all round this with a nice Mayonnaise of lettuce and any nice pieces of lobster, seasoned with salad oil and tarragon vinegar, arranging the Mayonnaise on the top by means of a forcing bag and a rose pipe; sprinkle over with a little hard-boiled

yolk of egg (that has been rubbed through a sieve), lobster coral, and quarters of plovers' eggs when in season, or prepared crayfish bodies, and serve for a second-course, ball-supper, or luncheon dish.

Chartreuse of Fish à la Havraise

Chartreuse de Poisson à la Havraise

Take the fillets of a sole, cooked as in vol. i. page 89, put them to press till cool, then cut them out with a plain round cutter, ornament half of them with chopped tarragon, chervil, or parsley, and the remaining half with coral and truffle, setting the garnish with a little liquid aspic jelly. Line a chartreuse mould with aspic jelly, and arrange the rounds of sole all over it, as shown in the engraving; set this with aspic, then fill up the centre with the mixture below; put the mould aside till this is set, then dip the mould into hot water, turn out the chartreuse on to a cold dish, and serve for a luncheon or second-course dish. The dish may be garnished with any nice salad, such as lettuce or endive, mixed with a little salad oil, tarragon and chilli vinegar, and chopped tarragon.



Mixture for Chartreuse of Fish à la Havraise.—Take half a pint of cleansed, picked shrimps, the trimmings from the sole cut into dice shapes, two peeled tomatoes, four cooked artichoke bottoms, and twelve raw bearded sauce oysters, all similarly cut up; add a little tarragon and chervil, mix with half a pint of liquid aspic jelly and two large tablespoonfuls of Mayonnaise sauce (vol. i.), stir altogether on ice till beginning to set, then pour into the mould as directed.

CHAPTER VII

BREAKFAST AND LUNCHEON DISHES AND CURRIES

Grilled Kidneys à la Nesle

Rognons Grillés à la Nesle

TAKE some mutton kidneys, remove the cores and skins and split them open; allow one to each person, season (the cut side up) with a little salt and Marshall's Coralline Pepper, finely-chopped eschalot and parsley; place a very thinly cut piece of fat raw bacon on each over the seasoning, pass a small skewer through the kidney and so attach the bacon to it. Then dip into some warm butter, and from that into browned breadcrumbs, and grill or broil for about eight to ten minutes; then take up carefully and arrange on a hot dish on a potato purée (vol. i. page 35). Place a very thinly cut slice of lemon in the centre, and on the lemon put a raw bearded oyster, sprinkled over with a little of Marshall's Coralline Pepper and raw chopped green parsley. Pour Nesle sauce (see recipe) round the dish, and use for a dinner or luncheon service as an entrée.

Kidneys with Celery

Rognons au Céleri

Take five or six sticks of well-washed, crisp, fresh celery, put it to braise as in recipe for 'Braised Celery' (vol. i. page 239), and when cooked split each stem into four pieces, then place the stems lengthwise in a pile on a fried square croûton of bread. Have five to eight mutton kidneys freed from skin and core, cut them up into slices crosswise, put them in a sauté pan that has been made hot, and one ounce of butter melted in it; season with pepper and salt, and a little finely-chopped eschalot; fry quickly on the fire for about three or four minutes, then drain, and put into the same pan the liquor from the celery braise, that has been freed from fat and which should be about one and a half gills; stir into it a quarter-ounce of arrowroot that has been mixed with a wineglassful of sherry, and stir together till boiling; then add the kidneys, bring to the boil, and pour all over the braised celery, and serve at once for a luncheon or second-course dish.

Kidneys à la Dufferin

Rognons à la Dufferin

Take some mutton kidneys, allowing one to each person; remove the skin and core and cut them first into slices, then into little dice shapes; for four kidneys put one ounce of butter into a stewpan with one eschalot chopped fine, four ounces of fat and lean raw ham or bacon cut up in little dice shapes, season with a little salt and white pepper. Place the pan on the stove, and sauté the contents over a quick fire for about five minutes; then strain them from the liquor, and add to the kidneys four tablespoonfuls of boiling brown Caper sauce (vol. i.). Rewarm in the bain-marie, then dish up in a pile on a hot dish. Surround them with crisply-fried potatoes that are cut in little dice shapes, sprinkle over them a little chopped parsley, and place in each corner of the dish a tablespoonful of small fried croûtons of bread, and serve for breakfast or luncheon.

Kidneys à la Hamburg

Rognons à la Hambourg

Take six or eight fresh mutton kidneys, remove the skins and cores and cut each into four pieces lengthwise, season with salt, pepper, chopped raw parsley, and fresh mushrooms, place them in a hot buttered sauté pan, laying them flat, and fry for three or four minutes, during which time turn them once only; take them up and drain. Take some fresh mushrooms that have been washed and peeled and trimmed into neat form and then simmered for about fifteen minutes in enough Champagne sauce (vol. i.) to cover them; arrange the kidneys and mushrooms alternately on a hot dish, and then pour the sauce from the mushrooms all over them, and garnish the dish at the corners with bunches of very tiny fried Croquette potatoes (vol. i.), using them plainly. Serve at once for an entrée for dinner or luncheon while quite hot.

Kidneys à l'Orient

Rognons à l'Orient

Take some fresh mutton kidneys, say six to eight, allowing one, if large, to each person; skin, core, and slice crosswise about a quarter of an inch thick, season with salt and pepper, put them into a hot buttered sauté pan and fry over a quick fire for about three minutes; then strain off and put into a sauce prepared as below, and just bring to the boil; then dish up in a border of red Pilau rice (see recipe), sprinkle a little finely-chopped parsley over, and serve for a luncheon or dinner entrée while quite hot.

Sauce for Kidneys à l'Orient.—Put into a stewpan one ounce of butter, three very finely sliced onions, a pinch of chopped bayleaf, thyme, and salt, fry on a moderate fire for about fifteen minutes; then add a good pinch of Marshall's Coralline Pepper, the strained juice of a lemon, a quarter of an ounce of curry powder, two ounces of lean raw bacon cut up into dice and dusted well with Crème de Riz, a dozen French turned olives, and one pint of Brown sauce (vol. i.). Boil for about forty minutes till to a thick creamy consistency; then add the prepared kidneys, just reboil, and dish up at once.

Kidneys with Oysters à l'Américaine

Rognons aux Huîtres à l'Américaine

Take some mutton kidneys, remove the skin and core and cut them in slices crosswise, season them with Marshall's Coralline Pepper and salt, chopped eschalot and parsley; then pour over them a little warm butter, and dip them at once into freshly-made white breadcrumbs. Season some raw bearded oysters similarly to the kidneys and arrange them alternately on some small skewers, allowing four pieces of kidney and three oysters to each person; place these on a well-buttered tin in a quick oven for about twelve minutes, keeping them basted occasionally with butter; then take up, sprinkle them over with a little chopped parsley, and dish in a bed of Saratoga potatoes, with sauce, prepared as below, round the dish. Serve for breakfast, luncheon, &c.

Sauce for Kidneys with Oysters à l'Américaine.—Put into a stewpan one ounce of fine flour and one ounce of butter, and fry together without browning; then add the juice of a lemon, a tiny dust of Marshall's Coralline Pepper, two large sliced tomatoes, the liquor from the oysters, and a pinch of salt. Boil up together, and cook on the side of the stove for about ten minutes; then rub through the tammy or a fine hair sieve, and rewarm; add a pinch of chopped parsley, and a few drops of carmine to brighten the colour, and use.

Kidneys à la Treville

Rognons à la Tréville

Take five or six mutton kidneys, remove the skins and cores and slice them crosswise into pieces about a quarter of an inch thick; put them in a sauté pan with one ounce of hot good butter, season with a pinch of salt and Marshall's Coralline Pepper, a pinch of finely-chopped bayleaf and thyme, and one eschalot; fry over a quick fire for three or four minutes, then strain off from the gravy in the pan and allow the kidney to drain for two or three minutes. Put into the sauté pan a wineglassful of sherry, four Christiania anchovies that have been boned and rubbed through a sieve; add to these a half-pint of thick Espagnol sauce (vol. i.), three ounces of lean cooked ham that has been cut up into fine Julienne shreds, and four or five cooked button mushrooms cut in a similar way. Boil these for about three minutes, then dust the kidneys over with a little fine flour that has been sifted, reboil in the sauce, and then turn out on a bed of spinach purée (vol. i.), or any other nice vegetable, such as purée of potato. Serve the dish for an entrée for dinner or luncheon while quite hot.

Spanish Onions with Sheep's Kidneys

Oignons à l'Espagne aux Rognons de Mouton

Peel two or three large Spanish onions, and with a large vegetable scoop or cutter, about one and a half to two inches in diameter, remove the insides of the onions to within half an inch of the bottom; season them inside and out with a little salt, Marshall's Coralline Pepper, and a little very finely chopped thyme and bayleaf. Have some small sheep's kidneys (allowing two to each person), free them from skin and core, split them in halves lengthwise, season them in the same manner as the onions, and place four pieces in each onion where the opening was made. Chop the cores of the onions very finely, and put about a tablespoonful of it into a basin with one ounce of fresh white breadcrumbs; season with a little salt and coralline pepper; mix it with one large raw yolk of egg, and add a little finely-chopped raw parsley, and cover over the kidney with this. Put into a stewpan a pat of butter, one ounce of finely-chopped raw lean bacon, and the remains of the raw minced onion; place the farced onions in with this, cover over each a little piece of cleansed pork caul, put the cover on the pan, place it on the stove, and let the contents fry for fifteen to twenty minutes, taking care that they do not burn; add half a pint of stock and a quarter-pint of good Brown sauce (vol. i.), bring it to the boil, then remove the pan into a moderate oven, and braise the onions for two and a half to three hours, during which time keep them well basted, and add more sauce and stock as that in the pan reduces. When cooked, dish up the onions on a hot dish on a purée of potatoes; remove the caul, brush the onions over with warm glaze, sprinkle them with grated Parmesan cheese, and crisp them with the hot salamander. Remove any fat from the sauce in which the onions were cooked; add to the sauce a tablespoonful of grated Parmesan, half a wineglassful of sherry or mushroom liquor; stir over the fire till it boils, then pour round the onions. There should be at least half a pint of sauce to serve. Serve hot for a luncheon or second-course dish.

Sauted Liver

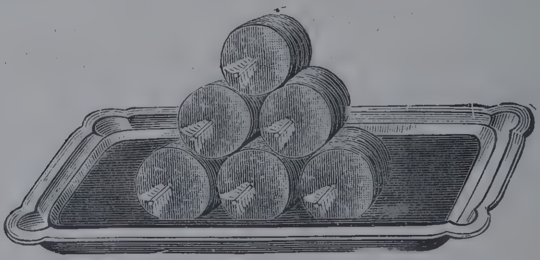
Foie Sauté

Take some nice calf's liver, cut from it some slices about a quarter-inch thick, trim into nice neat shapes about four inches long, season with salt, pepper, a little finely-chopped cooked lean ham and eschalot, sprinkle over it a little finely-sifted flour on both sides, and fry it in a well-buttered sauté pan till a nice brown colour, turning it only once while cooking. Take up, and arrange the liver straight down an entrée or flat dish, on a border of potato pureé (vol. i.) that has been arranged on the dish by means of a forcing bag with a large rose pipe; pour Nesle sauce round the dish, sprinkle over the liver a little coralline pepper and raw chopped parsley, and serve while quite hot for an entrée for dinner or luncheon.

Calf's Liver en Poupée

Foie de Veau en Poupée

Cut some nice fresh calf's liver into slices about a quarter of an inch thick, and cut these again into pieces about one inch and a half square, dip each piece into warm butter and season with coralline pepper, salt, and chopped parsley. Cut some very thin slices of raw streaky bacon



about the same size as the liver, make a little slit in each piece with a small knife, and arrange bacon and liver alternately on little wooden skewers, allowing one skewer to each person. Whip one or two raw eggs, according to the number of skewers to be dressed, and mix with the egg a finely-chopped bayleaf, a sprig of thyme, one eschalot, and a little coralline pepper and salt; dip the prepared skewers into this and then into freshly-made white breadcrumbs, and fry for four or five minutes in clean boiling fat, when they should be a pretty golden colour. Take up and, if wished, replace the wooden skewers by silver ones, sprinkle the meat with a little finely-chopped raw green parsley, dish up in a pile as in engraving, and serve with Nesle sauce round for an entrée, or second-course or luncheon dish.

Mock Pâté de Foie Gras

Pâté de Foie Gras Faux

Take one and a half pound of livers, either game or poultry or calves', and half a pound of fat and lean ham or bacon, and cut up in little dice shapes; chop up very fine one ordinary sized onion, a good sprig or two of parsley, thyme, and three or four bayleaves; add about twelve crushed peppercorns, black and white, a good pinch of salt, and put these in a sauté pan with four ounces of butter, make it warm, then strew in the livers, &c.; fry them altogether for about eight or ten minutes, then pound in the mortar till quite smooth and rub through a fine wire sieve.

If using this for potting, press it into a clean jar and cover over the top with a piece of water paste (vol. i.), and stand it in the oven in a tin containing boiling water, and let it cook with the water boiling round it for about half an hour; put it away to get cold, and the next day fill up the jar with clarified butter and keep in a cool place. The purée which is passed through the sieve can be used as a purée of liver for farcing birds, when a little chopped truffle and three yolks of eggs should be well mixed into it.

Fillets of Beef à la Perigueux

Filets de Bœuf à la Périgueux

Cut a piece of lean fillet of beef into slices about half an inch thick, bat them out with a cold wet chopping knife, trim them into neat little rounds about two and a half inches in diameter; place them in a buttered sauté pan, season them with pepper and salt, and fry them quickly over a brisk fire for three to five minutes. Dish them on a hot dish on a bed of cooked sliced tomatoes, pour over them the prepared sauce, and serve as an entrée for luncheon.

Sauce for Fillets of Beef à la Perigueux.—Put into a stewpan one wineglassful of sherry, the juice of one lemon, half an ounce of glaze, a little chopped truffle, and one and a half gills of good reduced Espagnol sauce (vol. i.); boil for a few minutes, and use.

Fillets of Beef à la Princesse Louise

Filets de Bœuf à la Princesse Louise

Take a piece of lean fillet of beef, cut it into nice slices, and trim into little rounds about two and a half inches in diameter, lard round the edges of each with one row of lardons of fat raw bacon, season with salad oil, chopped eschalot, parsley, salt, and coralline pepper; place the fillets in a well-buttered sauté pan with the lardons uppermost, fry the underneath side over a quick fire for two or three minutes, then stand the pan in a quick oven to finish cooking the fillets for another three to five minutes. Then take up, brush over with warm glaze, lay them on a purée of potatoes on an entrée dish, place on the centre of each a piece of Anchovy butter (vol. i. page 38) about half the size of a walnut, and on this arrange a bearded oyster that has been warmed in the oysters' liquor between two plates over boiling water; sprinkle over this a little more warm glaze, pour the prepared sauce round the dish, and serve quite hot for breakfast, luncheon, or dinner.

Sauce for Fillets of Beef à la Princesse Louise.—Mix the liquor from the oysters with a teaspoonful of warm glaze, half a pint of boiling Veloute sauce (vol. i.), the pulp of one raw ripe tomato, and a tablespoonful of strained lemon juice; boil up together, and use.

Sauted Fillets of Beef à la Claudine

Filets de Bœuf Sautés à la Claudine

Take a piece of lean fillet of beef, free it from skin and cut into nice neat little fillets, put them into a buttered sauté pan, sprinkle in a little chopped fresh mushroom, chopped lean ham, parsley, and eschalot, and sauté over a quick fire for four or five minutes; then take up, dish each fillet on a little croûton of fried bread, pour over them the prepared sauce and serve, for luncheon, &c.

Sauce for Fillets of Beef à la Claudine.—Put into a stewpan a wineglassful of sherry, a quarter-pint of Brown sauce (vol. i.), one ounce of glaze, a tablespoonful of strained lemon juice, a dust of coralline pepper, just bring to the boil; stir into it two ounces of fresh butter, a few drops of carmine, a dessertspoonful of French capers and finely-chopped raw green parsley, and use.

Sauted Fillets of Beef à la Paysanne

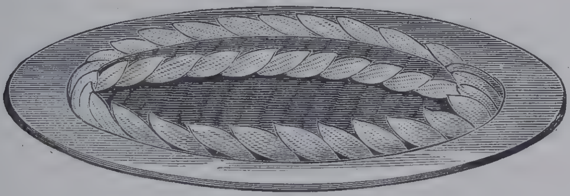
Filets de Bœuf Sautés à la Paysanne

Remove any fat and skin from one and a half to two pounds of fillet of beef, cut it into slices an inch thick, and place them in a well-buttered sauté pan; season with coralline pepper, salt, and a little chopped fresh mushroom, add a piece of the fat from the fillet, and sauté them for five or six minutes, turning them only once during the cooking; then remove the fillets, add to the pan in which they were cooked a wineglassful of white wine, two tablespoonfuls of oyster liquor, the juice of one lemon, and one ounce of butter that has been mixed with half an ounce of Marshall's Crème de Riz, stir till it boils; stir into it an ounce of glaze, one dozen raw sauce oysters that have been bearded and cut into little dice shapes; dish up the fillets on an entrée dish on a potato or mushroom purée (vol. i.). Pour the sauce over them, sprinkle over them some shredded French red chillies, and serve at once for breakfast, dinner, or luncheon.

Rump Steak à la Conti

Bœuf à la Conti

Take a nice piece of steak, about one and a half to two inches thick, allowing about two pounds for five or six people, and by means of a sharp-pointed knife make a pocket in it from the side almost the entire length of the meat about five inches deep; place on the bottom of this pocket a purée of mushroom, then fill it up with the ragoût, keeping the meat in its natural form as nearly as possible. When full, sew up the opening with a needle and string; place the steak on a dish, and season it with salad oil and salt and chopped eschalot. Put a grilliron on a brisk fire, and when it is hot place the steak on it and cook it for about twenty minutes; then take up on to the dish on which it is to be served, remove the string, brush over the steak with warm glaze, sprinkle it with grated Parmesan cheese, and brown it with the salamander; then sprinkle it with Marshall's Coralline Pepper. Serve Conti sauce (see



recipe) round the dish, and garnish the steak all round and over the top (as in engraving) with turned olive potatoes (see recipe). This makes an excellent dish for a luncheon party, or in place of a joint for dinner.

Ragoût for Steak à la Conti.—Remove the beards from twelve sauce oysters, and cut up the latter into little dice shapes, add to this six boned Christiania anchovies that have been rubbed through a sieve, a good pinch of Marshall's Coralline Pepper, two ounces of fresh warm butter mixed with one ounce of freshly-made white breadcrumbs, the juice of one lemon, one ounce of warm glaze, and a pinch of salt; mix up altogether, then use.

Grilled Rump Steak, Capsicum Sauce

Bœuf grillé, Sauce Piment

Take a nice piece of tender rump steak, season it with salt and Marshall's Coralline Pepper, a little finely-chopped eschalot, a little salad oil or warm butter; put it to grill or broil, for about two pounds, say for fifteen to twenty minutes, according to the size and thickness. When the steak is cooked take it up on a hot dish, brush over with warm thin glaze, and pour round it a boiling Capsicum sauce (see recipe). Garnish each end of the steak with some braised carrots (vol. i.), that have been turned with a garnishing knife, and serve for luncheon or dinner in the place of a joint. Veal steak is excellent prepared in the same way.

Beef à la Barcelone

Bœuf à la Barcelone

Take a piece of tender rump or fillet steak, about one pound, cut it up in little dice shapes with half a pound of fat and lean raw ham or streaky bacon; put them in a stewpan with one ounce of butter, a quarter-ounce of Marshall's Coralline Pepper, six onions peeled and cut up in dice shapes, a saltspoonful of chopped bayleaf and thyme, six Christiania anchovies boned and rubbed through a sieve, two large tomatoes cut up in dice shapes; fry together for twenty minutes. Then add two ounces of Crème de Riz, one and a half pints of good brown stock, a few drops of carmine, simmer for one and a half hours, keep skimmed and free from grease; add a little more stock if that in the pan becomes too thick. When cooked, dish up on a bed of Pilau rice (see recipe), and serve for a luncheon or dinner dish.

Scotch Collops

Bœuf émincé à l'Ecossaise

Take three-quarters of a pint of Brown sauce (vol. i.), add to it a dessertspoonful of chopped parsley, a sprig of thyme, two finely-chopped bayleaves, two eschalots, two fresh mushrooms that have been washed and chopped finely, a tablespoonful of mushroom ketchup, and the strained juice of one lemon; boil these ingredients together for about ten minutes, then add one and a half pounds of raw lean beef, such as steak or the fillet of beef, cut up in small square pieces, add a little salt and pepper and simmer gently for about thirty minutes, occasionally stirring it during the cooking. Turn out on to a hot entrée dish and serve for luncheon or dinner. Veal or mutton can be served in a similar manner.

Potted Beef

Terrine de Bœuf

Take about one pound of cold roast beef, half a pound of fresh butter, one pound of the root-end of tongue, and half a pound of the underneath part of ham (the remains of a ham will do for this dish); have a good tablespoonful of mixed herbs, such as thyme, parsley, and bayleaf, that are chopped fine, two eschalots chopped, a saltspoonful of mignonette pepper, about half a saltspoonful of salt, two ounces fresh mushrooms which are washed and dried after weighing, two whole eggs, one ounce of warm glaze, two gills of good meat stock, a wineglassful of claret, and a saltspoonful of carmine. Pound each kind of meat separately in the mortar, then mix together and add the mushrooms and butter; pound again well until they are all smooth, then add the seasoning and eggs, lastly add the liquid; when well mixed together pass through a wire sieve. Press it well into any nice jar that would do to send to the dining-room, and stand this in a tin or saucepan containing water in the oven, having the jar covered over to prevent the top getting dry; let it remain, with the water boiling round it, for thirty minutes, then take off the cover and fill up the tin or jar with clarified butter; when quite cold, serve for breakfast, luncheon, &c., or for sandwiches or a side dish.

Slices of Ox-Tongue au Gratin

Tranches de Langue au Gratin

Butter a dish and spread it over with a thin layer of Veloute sauce (vol. i.), arrange on this some slices of ox-tongue, cut about one-eighth of an inch thick, and cover the slices all over with a mixture made of a dessertspoonful of capers, four boned Christiania anchovies, four stoned olives, and two French gherkins, all chopped fine; cover all over with more Veloute sauce, sprinkle the top with a few browned breadcrumbs, place the dish in a tin containing a little hot water, and stand it in the oven for about fifteen minutes, and then serve quite hot.

Ox-Heart à la Française

Cœur de Bœuf à la Française

Remove all the pipe from an ox-heart that has been hung for two or three days, and fill it quite full with Herb farce (vol. i.), fasten it with needle and string, rub the heart well over with warm dripping, fold it up in a buttered paper, tie it securely, and bake or roast for three to three and a half hours; then remove the paper and string, dish up on a very hot dish, garnish with a purée of spinach (vol. i.) and small cooked tomatoes or slices of same and olive potatoes (vol. i.), and serve with brown Mustard sauce (vol. i.) in a sauceboat for dinner or luncheon. Sheep's hearts may be dressed in the same way, cooking one hour only.

Potted Grouse

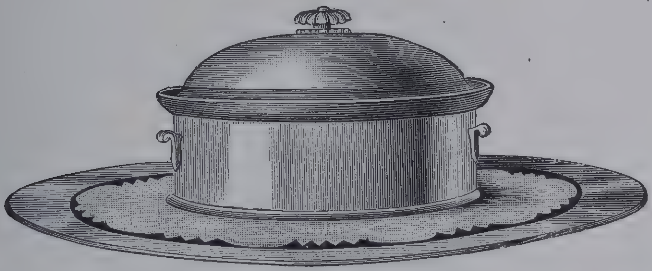
Terrine de Grouse

Take two or three picked and cleansed raw grouse (old birds being used if wished), remove all the skin and cut the meat from the bones; pound this till quite smooth, then for each pound of grouse pound a quarter of a pound of perfectly fresh fat and lean raw pork and two ounces of grouse livers and mix it with the grouse; season all with salt, a little pepper, a very little finely-chopped bayleaf and some thyme; then rub all together through a coarse wire sieve, and put the mixture into a basin with two wineglassfuls of sherry and two raw whites of eggs, stirring well together. Remove the breast fillets from one or two young grouse, free them from skin, season them lightly with salt, and then steep them in sherry. Line a terrine or jar about half an inch thick with the farce prepared as above, then place in some of the fillets and cover them over with some of the farce, pressing this between the hands or on a board with cold water as it is taken from the basin, as this will make the meat cut perfectly firm and close when cold; continue this process, sprinkling in the jar, if liked, a few sliced cooked truffles, until the jar is full, then sprinkle the top with sherry, and place on this a piece of fat bacon sufficient to cover it; put a well-buttered paper over the bacon, and cover down the jar with a stiff water paste about one inch thick; tie some paper over the paste and stand the jar in a stewpan containing boiling water to three-fourths the depth of the jar, place the stewpan on the stove and watch the water reboil, then place the stewpan uncovered in the oven and let the water simmer for one hour and a quarter, then take up and set the terrine aside till cold. Take a quarter of a pound of butter and clarify it; remove the paste of the terrine when it is cool, and pour the butter over the top of the *pâté* to about a quarter of an inch thick; let this set, then replace the lid, set it aside till wanted, and dish up the jar on a napkin or paper, and serve.

Nerac Terrine

Terrine de Nérac

Take one or two fresh rabbits, skin and cleanse them and remove all the meat; weigh it, then pound or pass it twice through a mincing machine with double its weight of raw fat and lean ham or fresh pork; add a quarter-pound of any cleansed game or poultry livers to each pound of meat; rub all through a coarse wire sieve, then put the mixture into a basin and season it with pepper and salt, very finely chopped bayleaf and thyme. Line a terrine jar all round with the prepared farce about one inch thick, press it well to the jar with the hand (which should be constantly dipped into cold water) so as to make the mixture perfectly smooth; take some raw fillets of rabbit or chicken, or any kind of game or poultry, season them with pepper and salt and chopped herbs, and then proceed to fill up the jar thus:—Put a layer of the forcemeat and then a layer of the fillets, sprinkling them now and then with sherry, and in the centre put the contents of a small jar of *pâté de foie gras*, and cover over the fillets with a layer of very finely cut slices of raw fat bacon; continue in this manner till the jar is full, then



put on the top two or three bayleaves, a slice of bacon and a little sherry; cover with a stiff water paste (vol. i.) about an inch thick, and tie a piece of buttered paper down over it. Stand the jar in a tin containing boiling water, place it in a moderate oven for about two and a half hours, when it should be removed and set aside till cold; remove the paste and bayleaf and bacon, pour a little warm lard over the top, and when this is set clean the jar and place it on a dish on a folded napkin or on a dish-paper. Serve for a ball supper, luncheon, or breakfast dish; it can also be used for serving in scallops, and can be masked with aspic if liked. The quantities given above are sufficient for ten to twelve persons, and if kept in a cool place will keep good for a week or so. If the lid is put on and fastened down air-tight the contents will keep a considerable time. The bones taken from the rabbits can be used for soups, sauces, &c.

Terrine Pie à la Vénitienne

Pâté en Terrine à la Vénitienne

Take a picked and singed pheasant, cut it into neat joints, season with a little salt and white pepper, dust over with arrowroot that has been rubbed through a hair sieve; put it in a stewpan, flavour with two wineglassfuls of sherry, the juice of two lemons, and one pint of good-flavoured game gravy as below, sprinkle with two finely-chopped eschalots. Tie up in a piece of muslin a large bunch of herbs (thyme, parsley, bayleaf), two ounces of lean cooked ham, a pinch of coriander and cumin seed; put this in the pan and boil altogether for about half an hour; then take up and arrange with sliced truffle and button mushrooms in the terrine, pour in the prepared gravy, cover with potato prepared as for borders (vol. i. page 33), brush over with raw beaten-up egg, dust it over with brown breadcrumbs, stand the jar in a tin containing boiling water, and bake in a quick oven for one and a quarter hours, when the potato should be a nice brown colour. Dish up on a flat dish on a paper or napkin, sprinkle with a little finely-chopped raw parsley and coralline pepper, and serve at once as a hot dish for dinner, luncheon, or ball suppers. Other birds, such as snipe, partridge, &c., can be dressed in the same way.

GRAVY FOR TERRINE PIE À LA VÉNITIENNE—Take the gravy from the cooking, strain it, and if not as thick as single cream it must be thickened by mixing into it a dessertspoonful of arrowroot that has been mixed with a quarter-pint of mushroom liquor, then stir altogether over the fire till it boils, and use.

Terrine of Hare à la Française

Terrine de Lièvre à la Française

Remove the meat from a cleansed skinned hare and cut it into nice thin pieces; bat them out with a cold wet chopping-knife, season them with salt, coralline pepper, finely-chopped eschalot, and chopped parsley, bayleaf, thyme, basil, and marjoram. Take some herb farce (vol. i.) and arrange it in a jar alternately with some thinly-cut slices of raw fat and lean bacon, a layer of the hare fillets, and one of raw fresh pork or beef farce. Sprinkle between each layer some sherry and good-flavoured stock made from the hare bones, as in 'Terrine Pie à la Vénitienne,' and when the jar is full place a slice of raw fat bacon on the top; cover with a buttered paper, stand the jar in a tin containing boiling water, and cook in a moderate oven for one and a quarter hours, keeping the water always near to the top of the jar. When cooked take up, set aside till cold, pour a little warm lard over the top, wipe round the jar, and serve on a dish-paper or napkin for breakfast, luncheon, dinner, or for any cold collation. Venison is excellent prepared in the same way.

Farce of Pork or Beef for Terrine of Hare à la Française.—For one large hare pass two pounds of pork or beef twice through a mincing machine, then rub it through a coarse wire sieve, and mix it in a basin with two wineglassfuls of port or claret, two wineglassfuls of sherry, and two whole raw eggs; season with salt and pepper, mix together, and use.

Hare à la Bouquette

Lièvre à la Bouquette

Skin and cleanse a perfectly young hare without washing it and preserve the blood, bone it and remove every particle of skin, cut it in neat pieces about one inch square, and place them on a dish; then sprinkle with finely-chopped bayleaf, thyme, parsley, fresh mushrooms that have been washed, basil, marjoram, and eschalot; roll each piece in very finely-chopped fresh beef suet and then into Marshall's Crème de Riz, season them with a little mignonette pepper and a very slight sprinkling of salt; then take a silver or china soufflé case and arrange all the pieces closely in it. Mix the blood of the hare in a basin with one and a half ounces of butter and a tablespoonful of Bovril, pour this into the dish over the hare, and then fill up within an inch of the top with port or claret; put on the hare pieces of slitted fat bacon, and cover the top over with a water paste (vol. i.) about one inch thick, place the soufflé dish in a tin containing boiling water and put it into a moderate oven for one and a half hours. When cooked take up and place on a hot dish on a napkin, remove the bacon and water paste, and when about to serve pour two or three tablespoonfuls of brandy very gently over the hare and set it alight. Any of the hare left from the dinner would be nice to serve for a cold dish, when a little chopped aspic should be placed on the top.

Curried Rabbit à la Madras

Lapin en Kari à la Madras

Peel and slice four large onions, put them into a stewpan with two ounces of butter or fat, and fry till a good brown colour; then mix with them one large tablespoonful of Marshall's Curry Powder, a dessertspoonful of curry paste, and a tablespoonful of chutney, the juice of one large lemon (to be about two tablespoonfuls), two sour apples chopped finely, a large tablespoonful of Marshall's Crème de Riz, a bunch of herbs (thyme, parsley, and bayleaf), and half a grated cocoanut; mix up altogether, and add a teaspoonful of salt, and enough stock to cover, then add the rabbit that has been washed, dried, and cut up in joints, and cook for an hour; then remove the meat, and tammy, or rub the sauce through a fine hair sieve, then make it all hot together, and dish up in a border of curry rice (vol. i.), and have some rice handed on a plate on a napkin.

Curried Rabbit (Dry) à la Mango

Kari sec de Lapereau à la Mango

Take a skinned and cleansed rabbit, cut it into neat pieces, season with pepper and salt, and fry with six peeled and chopped onions and two ounces of butter until a good golden colour, add one large tablespoonful of mango chutney, a bunch of herbs (thyme, parsley, and bayleaf), half a grated cocoanut, the juice of two large lemons, the milk from the cocoanut, two tablespoonfuls of flour, one ounce of Marshall's Curry Powder, a dessertspoonful of curry paste, three red chilli peppers pounded, cover with good stock, and cook for one and a half hours till quite tender; then remove the meat and reduce the sauce to a very thick consistency and tammy it, make it quite hot in the bain-marie, and, when ready to serve, sprinkle a little dry curry powder over each piece of meat. Serve with rice as a border (vol. i.), and some on a dish on a napkin or paper, either hot or cold, as an entrée for dinner or luncheon.

Fritot of Pigs' Feet à la Victor

Fritot de Pieds de Porc à la Victor

Cook two or three pigs' feet as for 'Fritot à la Belge' (page 150), allowing them to cook three and a half to four hours; then take up the feet, allow them to cool a little, remove all the bones, lay the feet open flat, sprinkle over them some coralline pepper, finely-chopped eschalot and cooked button mushrooms, chopped thyme and bayleaf and parsley; put the feet between two dishes, place a weight on the top and put aside till cold. Then cut the feet into lengths of about two inches and one inch wide, mask each strip with the prepared purée, wrap each in a piece of cleansed dry pork caul, dust over with flour, dip into whole beaten-up raw egg, then into freshly-made white breadcrumbs; press the crumbs well to the egg with a palette knife, put altogether into a frying-basket, and fry them in clean boiling fat till crisp and brown. Dish up in a pile on a dish-paper on crisply fried parsley, and serve very hot for a breakfast or luncheon dish.

Purée for Pigs' Feet à la Victor.—Take two ounces of lean cooked ox-tongue or ham, two tablespoonfuls of Bechamel sauce (vol. i.), one ounce of butter and a little liquid carmine, pound altogether till smooth; then rub it through a fine wire sieve and put it into a basin with a teaspoonful of finely-chopped raw parsley, two hard-boiled yolks of eggs that have been rubbed through a sieve, one and a half ounces of fresh white breadcrumbs, a good pinch of coralline pepper, salt, two raw yolks of eggs, six large bearded sauce oysters finely chopped; mix in enough oyster liquor to make it a nice smooth paste, and use.

Fritot of Pigs' Feet à la Clementine

Fritot de Pieds de Porc à la Clémentine

Prepare three or four pigs' feet as for 'Fritot à la Belge.' When cold cut up into lengths of about two inches by one inch wide, season with warm butter, coralline pepper, and salt; mask over with French mustard, a little chopped parsley, chopped eschalot, and fresh mushroom; wrap each in a thinly-cut square piece of raw fat bacon, dip them into frying batter, and fry in clean boiling fat till a nice golden colour. Arrange in a pile on a dish-paper on a hot dish with fried parsley, and serve for breakfast, luncheon, or dinner.

Fritot of Herring Roes

Fritot de Laitance de Harengs

Take some of the prepared herring roes, season them with warm butter, coralline pepper, strained lemon juice, and finely-chopped fresh cooked mushrooms; sprinkle over a little coral and grated Gruyère cheese, roll each up in a very thin slice of crisply cooked bacon while hot, dip each into frying batter (vol. i.), and by means of an iron spoon drop each into clean boiling mutton fat or lard and fry till a good golden colour, turning them frequently while cooking. Then take up, sprinkle over some with a little chopped raw green parsley, others with coral or coralline pepper, and the rest with hard-boiled yolk of egg that has been rubbed through a wire sieve. Dish up in a pile on a paper or napkin on a hot dish, and serve for a savoury or breakfast dish, or in the second course.

Fritot of Oysters with Fine Herbs

Fritot d'Huîtres aux Fines Herbes

Remove the beards from some nice fresh oysters, and season with finely-chopped eschalot, coralline pepper, and a little chopped raw green parsley. Take some very thinly-cut pieces of raw bacon, season each slice with a little finely-chopped raw fresh mushroom (that has been washed and pressed), and put them on a clean baking-tin in front of a brisk fire or in the oven till they are partly cooked. Then take them up and place on each one of the prepared oysters a piece of anchovy butter about the size of half a walnut, roll up quickly in a piece of cleansed and dried pork caul, form into cylinder shapes, dip each into frying batter, and fry them in clean boiling fat till a nice golden colour and quite crisp. Dish them up on a paper on a hot dish, and serve at once while quite hot for breakfast or luncheon, or as a savoury.

Fritot of Crayfish à la Richelieu

Fritot d'Ecrevisses à la Richelieu

Take some fresh or bottled crayfish, drain from the liquor, dip each into warm butter, season with a little coralline pepper, and dip them into thick Tomato sauce (vol. i.), then into grated Parmesan cheese and into frying batter (vol. i.), and fry them in clean boiling fat a nice golden colour, keeping them well turned about while cooking. Take some little hot china or paper cases (allowing one to each person), put five or six of the crayfish into each, sprinkle over the top a little raw green parsley or a pinch of fried ditto (vol. i.); arrange the cases on a hot dish on a paper or napkin, and serve either in the fish course, as an entrée, or second course or breakfast dish.

Fritot of Crayfish à la Cleveland

Fritot d'Ecrevisses à la Cleveland

Take some of the prepared or freshly-cooked crayfish bodies, drain, and season them with salad oil, lemon juice, and anchovy essence; also take some slices of cooked fresh mushrooms and some little rounds of cooked fat bacon, that are seasoned in the same manner as the fish, and arrange alternately with the crayfish on little thin straws or wooden skewers, using about four crayfish for each skewer; sprinkle over the skewers a little raw green parsley and eschalot chopped fine, wrap each in a tiny square of cleansed pork caul that is not very fat and perfectly dry, dip each into frying batter (vol i.), and by means of a fork drop each separately into clean boiling fat and fry over a quick fire till a nice golden colour, carefully turning them about while cooking that they may become the same colour all over. Then take them up on a pastry-rack to drain, dish on a paper on a hot dish, and serve for an entrée for dinner, or in the second course as a hot dish, or for breakfast or luncheon.

Mushrooms and Bacon for Fritot of Crayfish à la Cleveland.—Wash, peel, and dry some good mushrooms, and stamp them out with a plain round cutter about the size of a shilling; cook them in a stewpan with a pat of butter, season them with pepper and a very little salt; take up when done, and use. Fry some thin slices of raw bacon till curly, then leave them till cool on a rack, and stamp them out with a plain round cutter the size of a shilling, and use.

Fritot à la St. Germain

Fritot à la Saint-Germain

Chop two ounces of lax, and mix with it a teaspoonful of finely-chopped parsley, four boned Christiania anchovies that have been passed through the sieve, two ounces of freshly-made breadcrumbs, three hard-boiled yolks of eggs that have been rubbed through a wire sieve, a dust of coralline pepper, and a quarter-pound of fresh warm butter, and work into a smooth paste. Then take some fresh bearded raw oysters, seasoned with lemon juice and coralline pepper, and roll each inside a portion of the mixture, making it about the size of a walnut; roll each portion separately in a little square piece of thin pork caul, which has been kept in cold water for a day or two, then drained and dried in a clean cloth; roll very lightly in fine flour, then dip in frying batter (vol. i.) and fry for eight to ten minutes, when they should be a pretty golden colour; dish up on a dish-paper, garnish with a little finely-chopped parsley and lobster coral, and serve hot for a savoury or breakfast or luncheon dish. The above quantities are sufficient for twelve people. The beards and liquor from the oysters can be used for fish stock.

Fritot à la Royale

Fritot à la Royale

Take a quarter-pound of any kind of cold cooked fish, free it from skin and bone, and pound it in the mortar with the fillets from twelve Christiania anchovies, one tablespoonful of Tomato sauce (vol. i.), two hard-boiled yolks of eggs, one ounce of grated Parmesan cheese, one ounce of warm butter, one large tablespoonful of thick Bechamel sauce (vol. i.), a good pinch of Marshall's Coralline Pepper; rub altogether through a wire sieve, mix with a good teaspoonful of finely-chopped raw parsley and one finely-chopped eschalot; then divide into portions about a teaspoonful in each, roll up with a little flour in a thin, dry piece of pork caul, dip each separately into frying batter (vol. i.), and fry them in clean boiling fat till a nice golden colour and quite crisp. Dish up in a pile on a hot dish on a paper or napkin, garnish with fried crisp parsley (vol. i.). Serve while quite hot for a breakfast or savoury dish.

Fritot à la Parisienne

Fritot à la Parisienne

Take some boned Christiania anchovies, roll each one up in a square of lax (prepared in tins), dip into Vinaigrette sauce (vol. i.), and then into frying batter (vol. i.), drop into clean boiling fat and fry till a nice golden colour; then take up on a drainer or rack and dish up on a paper in a pile on a hot dish; garnish with crisply-fried green parsley, and serve for breakfast or savoury while quite hot.

Fritot à la Milton

Fritot à la Milton

Take some very thin slices of raw, small, back bacon, season them with chopped parsley, fresh mushroom, and eschalot; place them on a clean baking-tin and cook them in a moderate oven for six or seven minutes, taking care that the bacon does not brown; then sprinkle over it some cold cooked shredded chicken (or any kind of game or poultry); then by means of a forcing bag with a plain pipe force a little of the fish purée (see below) into the centre of each, roll up the slices in cylinder form, dip them into frying batter (vol. i.), and fry them in clean boiling fat till a nice golden brown colour, turning them about while cooking. When ready to serve dish up in a pile on a paper or napkin, garnish with crisply-fried parsley (vol. i.), and serve very hot for breakfast, second course, or luncheon.

Purée of Fish for Fritot à la Milton.—Take six Krüger's Appetit Sild, two ounces of hard-boiled yolk of egg, six Christiania anchovies, two ounces of dried haddock, six large oysters and their liquor, a good dust of coralline pepper; pound and rub through a sieve, mix with two raw whites of egg that have been whipped stiff with a pinch of salt, and use.

Fritot à la Louis

Fritot à la Louis

Take a set of blanched calf's brains, rub them through a wire sieve, mix with six Christiania anchovies that are boned and also rubbed through a sieve, a teaspoonful of finely-chopped raw green parsley, one eschalot chopped, a dust of Marshall's Coralline Pepper, two ounces of grated Parmesan cheese, one ounce of warm butter, a half-ounce of freshly-made white breadcrumbs, two raw yolks of egg; stir up together, then roll up into balls about the size of a walnut, using a little fine flour for the purpose, dip into frying batter (vol. i.) and fry in clean boiling fat till a nice golden colour and quite crisp; then dish up in a pile on a dish-paper, and garnish with crisply-fried parsley (vol. i.). Use for dinner or luncheon.

Fritot à la Russe

Fritot à la Russe

Take a dried haddock, mackerel, or some dried salmon, remove the meat from it, and rub it through a coarse wire sieve; for each half-pound of the fish take two ounces of good butter and warm it, but do not let the butter boil; mix it with the fish in a basin, add the purée of four boned Christiania anchovies that have also been rubbed through a sieve, a teaspoonful of finely-chopped parsley and one finely-chopped eschalot, and two hard-boiled yolks of eggs that have been rubbed through a wire sieve; mix these ingredients together into a paste, and then roll it up in small cylinder shapes about one and a half inches long and one in diameter. Dip each piece separately into frying batter (vol. i.) and drop into clean boiling fat, and fry till a pretty golden colour, which will take about three to four minutes; sprinkle the pieces alternately with lobster coral that has been rubbed through a sieve, or coralline pepper, and finely-chopped parsley. Dish up on a dish-paper, *en couronne*, and serve for breakfast or second-course dish. These should be always served up to table as soon as possible after the frying, so that the batter in which they are cooked can be eaten while it is quite crisp.

Fritot à la Mongole

Fritot à la Mongole

Take a nice dried haddock, free it from skin and bone, and cut it into finger lengths about an inch thick; mask them over with the prepared purée, wrap up in a piece of cleansed dry caul, and then put them into a buttered sauté pan and cook them in a quick oven for five to eight minutes; set aside till cool. Take up the fish with a fork and drop each separately into frying batter, and fry them in clean boiling fat till a nice golden colour and quite crisp, turning them constantly with a slice while cooking; drain them on a pastry-rack, dish them up in a pile on a dish-paper, garnish the dish with quarters of raw lemon, and serve at once very hot for a savoury or breakfast dish.

PURÉE FOR FRITOT À LA MONGOLE.—Rub six boned Christiania anchovies through a sieve, mix with them six chopped-up bearded oysters, one ounce of grated Parmesan cheese, two tablespoonfuls of thick warm Bechamel sauce (vol. i.), one ounce of warm butter, a good pinch of coralline pepper, a teaspoonful of chopped raw parsley, and one ounce of fresh white breadcrumbs and one raw yolk of egg; stir up well altogether, and use.

Omelet with Crayfish à l'Arménienne

Omelette aux Ecrevisses à l'Arménienne

Prepare the omelet as for 'Omelet à la Française' (vol. i.), mixing with it the purée from six Christiania anchovies, a dust of Marshall's Coralline Pepper, a teaspoonful of essence of anchovies, a few drops of liquid carmine, and a quarter-pint of crayfish bodies that are chopped up fine. Then fry in the same way as usual in a steel omelet pan and turn out on a hot dish, and serve sauce as below round it; use while quite hot for breakfast, luncheon, or second course.

SAUCE À L'ARMÉNIENNE.—Take two raw ripe tomatoes peeled and chopped fine, one small eschalot chopped fine, a dust of coralline pepper, a pinch of salt, a tablespoonful of tarragon vinegar, one and a half gills of good light stock, one ounce of butter mixed with a quarter-ounce of arrowroot; four Christiania anchovies boned and chopped fine; boil together till in a pulp, then rub through a tammy or fine hair sieve, and use when re-warmed.

Omelet with Asparagus

Omelette aux Asperges

Mix well together in a basin four whole eggs, two good tablespoonfuls of new milk, one ounce of butter, a little salt and white pepper, and a tiny dust of nutmeg. Melt one and a half ounces of butter in an omelet pan, then pour in the mixture and fry for two or three minutes, stirring the mixture so that all of it may be equally cooked; then towards the end of the frying form it into a half-moon shape, and fill it in with cooked Asparagus peas (see recipe) that are mixed with some good creamy Veloute sauce (vol. i.), enough to moisten it well. Turn it out on to a hot dish, and pour some Veloute sauce round, and at each corner of the dish put some of the asparagus without sauce, and serve quite hot as a breakfast, luncheon, or second-course dish.

Omelet à la Baltique

Omelette à la Baltique

Take five yolks of eggs, two whites of eggs, one ounce of butter, two tablespoonfuls of milk, a tiny pinch of salt and white pepper (or a little mignonette pepper would be better if you have it), one saltspoonful of essence of anchovy; fry in two ounces of butter, and when the omelet is ready to roll up in the pan place in it three or four of the prepared fillets of herring (Filets de Hareng Marinés au Vin Blanc), which are just warmed, roll up the omelet and dish up. Have four whites of eggs whipped stiff with a pinch of salt and pepper, and mask the omelet with this (using a bag and large rose pipe); then put it in the oven to get a pale golden colour, standing the dish containing the omelet in a tin with hot water underneath. When ready to serve sprinkle with coral and chopped parsley; serve very hot.

Omelet with Oysters à la Cannes

Omelette aux Huîtres à la Cannes

Take four or five whole raw eggs, one and a half ounces of butter, three tablespoonfuls of strained oyster liquor, a dust of salt and cayenne pepper, a teaspoonful of finely-chopped raw green parsley and chopped eschalot; mix up altogether, then pour the mixture into an omelet pan in which one and a half ounces of butter have been melted; stir about till the contents begin to thicken, then put in the centre a ragoût of oysters and turn into a half-moon shape. Turn out on a hot dish, and serve quite hot for breakfast, luncheon, or second course.

RAGOÛT FOR OMELET WITH OYSTERS À LA CANNES.—Put one and a half dozen raw bearded oysters into a stewpan with one ounce of butter, a pinch of cayenne, the juice of a lemon, six or eight cooked button mushrooms, sliced, one tablespoonful of cream, two raw yolks of eggs that have been well mixed; warm and stir in a bain-marie till thick; mix in a little raw chopped parsley, and use.

Omelet with Oysters à la Catalan

Omelette aux Huîtres à la Catalan

Prepare an omelet as for 'Omelet à la Française' (vol. i.), using the strained liquor from the oysters in place of the milk; fry in a steel omelet pan, and when about to turn over put inside one and a half dozen bearded oysters that have been mixed with part of the sauce as below. Turn out on a hot dish, and serve the remainder of the sauce round for breakfast, luncheon, or dinner while quite hot.

SAUCE FOR OMELET WITH OYSTERS À LA CATALAN.—Take a quarter-pint of oyster liquor and their beards, a wineglassful of white wine, one finely-chopped eschalot, a dust of coralline pepper; boil for about five minutes, then mix on to half an ounce of butter and one ounce of fine flour that have been fried without browning; stir on the fire till boiling, and add the juice of one lemon, a teaspoonful of warm glaze, a gill of cream; reboil, then tammy, just make hot, and then add the oysters, and use.

Omelet with French Beans

Omelette aux Haricots Verts

Mix well together in a basin six whole eggs, three large tablespoonfuls of new milk, one and a half ounces of lean cooked ham or tongue, finely chopped, a dust of cayenne pepper, a little salt, and one ounce of fresh butter. Melt one and a half ounces of good butter in an omelet pan, pour in the prepared mixture and fry it for three minutes, stirring it that the mixture may be equally cooked. Cut up in small diamond shapes one pound of fresh French beans, boil them in the usual way, and when tender strain them from the water and put them into a stewpan with one ounce of warm butter, two ounces of lean cooked ham or tongue cut up in small diamond shapes, two tablespoonfuls of thick Tomato sauce (vol. i.); make these quite hot, put them into the omelet, and form it into a half-moon shape; then turn it out on to a hot dish, and serve for a luncheon or second-course dish. The above quantities would make an omelet sufficiently large for six or seven persons.

Omelet with Mushrooms and Bacon

Omelette aux Champignons et Lard

Prepare an 'Omelet à la Française' (vol i.), and cook in a steel omelet pan. When partly done spread a layer of the bacon ragoût as below over the inside, and then turn over and place on a hot dish, and surround with brown Mushroom sauce (see recipe). Serve for breakfast, luncheon, or dinner while quite hot.

BACON RAGOÛT FOR OMELET.—Take a quarter-pound of fat and lean raw bacon, cut it up into little dice shapes, and sauté over a quick fire till cooked; then drain from the fat. Also take six good-sized, cleansed, fresh mushrooms, cut in a similar way, put into a stewpan with one ounce of butter, a dust of Marshall's Coralline Pepper, a dust of salt, one very finely chopped eschalot; cook on the side of the stove for about ten minutes, then add the bacon, that has been sprinkled over with a little sifted fine flour, bring to the boil, and add a little finely-chopped raw green parsley, and use.

Omelet with Marrow

Omelette à la Moelle

Take the ingredients and prepare the 'Omelet with Fine Herbs' (vol. i.) and cook in a steel omelet pan, and when about to turn into shape place some marrow, as below, inside with a few sliced truffles or button mushrooms; turn on to a hot dish, and serve with a good Espagnol sauce (vol. i.) round the dish, and place at each corner of the dish some bunches of small crisply-fried croûtons of bread that are cooked a very pale golden colour. Serve for luncheon or second course.

MARROW FOR OMELET.—Take a nice fresh beef marrow bone, split it, remove the marrow and blanch it (see recipe), cut it up into nice slices about a quarter of an inch thick, put a quarter-pint of Espagnol sauce into a stewpan, and when boiling drop in the marrow and the truffle, and then use.

Omelet with Tomato Butter

Omelette au Beurre de Tomates

Break into a basin four whole eggs, add three tablespoonfuls of new milk, one ounce of butter, half a saltspoonful of salt, a pinch of white pepper, a dust of castor sugar and a tiny dust of coralline pepper, half a small finely-chopped eschalot that has been pressed in a cloth, a teaspoonful of finely-chopped parsley, similarly pressed, and a small pinch of thyme and bayleaf; mix all these together with a fork. Then put one and a half ounces of butter into an omelet pan, and when it is quite hot pour in the mixture, lightly move it about with a wooden spoon, and when the mixture thickens roll it over with a palette knife into the shape of a half-moon, and turn it on to a warm dish. Serve with Tomato butter (vol. i.) round the base.

Omelet with Parmesan

Omelette au Parmesan

Take four whole raw eggs in a basin, two tablespoonfuls of new milk, one ounce of butter, a dust of Marshall's Coralline Pepper, a little salt, and one and a half ounces of grated Parmesan cheese; mix together, and then fry in the usual way in a steel omelet pan, and pour round it some Cheese Cream sauce (see recipe), and brown on the top with a red-hot salamander. This is excellent for luncheon or for a second-course dish, and must be served while quite hot.

Omelet à la Provence

Omelette à la Provence

Prepare the mixture as for 'Omelet à la Française' (vol. i.), and when partly cooked spread a purée as below over the inside, and sprinkle with sliced truffle or button mushrooms; turn over into a half-moon shape, and serve on a hot dish with the remaining purée at the ends. Serve for luncheon or second course while quite hot.

Purée for inside Omelet à la Provence.—Put into a stewpan one ounce of butter, two large onions cut up into tiny dice shapes, a pinch of Marshall's Coralline Pepper, a little salt; fry together till a nice golden colour, then add the pulp of three large raw ripe or tinned tomatoes, a quarter-pint of good-flavoured light stock; cook till tender, then add a quarter-ounce of arrowroot that has been mixed till smooth with the juice of one lemon, and a tablespoonful of mushroom liquor; stir till reboiling, then colour, if needed, with a few drops of liquid carmine; then tammy, and use when rewarmed.

Curried Eggs in Surprise à la Poonah

Œufs Surprise en Kari à la Poonah

Boil eight fresh eggs for ten minutes, then cut off a slice at the bottoms, take out the yolks, and pound them with a pinch of Marshall's Coralline Pepper, one saltspoonful of essence of anchovy, and two ounces of picked shrimps; pass through a sieve, add a gill of whipped cream, and, when ready to serve, warm the whites of the eggs in boiling water, drain them, and make the purée hot, and fill the whites of the eggs with it by means of a forcing bag with a plain pipe; dish up in a border of rice (vol. i.), with Curry sauce round the dish and some of the rice in the centre; sprinkle the eggs with a little coral and chopped parsley, and use for a luncheon or for an entrée for a dinner.

Curry Sauce for Eggs in Surprise à la Poonah.—Take two ounces of butter, two peeled and sliced onions, one small sliced apple, two tomatoes, two large fresh mushrooms, a bunch of herbs (thyme, parsley, bayleaf), and fry till a good brown colour; then add two tablespoonfuls of Marshall's Crème de Riz, one tablespoonful of Marshall's Curry Powder, a dessertspoonful of chutney, the juice of one large lemon, a saltspoonful of salt, one quart of milk or light stock; colour with a little carmine to make it a pale salmon colour, and simmer steadily for about thirty to forty minutes till tender, then tammy it, and add a gill of cream, rewarm, and use.

Eggs on the Plate with Cheese

Œufs sur le Plat au Fromage

Put into a stewpan four ounces of finely-sliced good Cheddar or Gruyère cheese, mix with it one and a half gills of cream, one tablespoonful of Bechamel sauce (vol. i.) and a dust of coralline pepper; stir over the fire until the mixture dissolves and looks quite smooth like cream, then pour it on a buttered entrée dish and pour over it a very little warm single cream. Break some raw fresh eggs (allowing one to each person) on the cream, sprinkle over them a little salt and pepper and grated Parmesan cheese, place the dish quickly in a hot oven in a tin containing boiling water, and cook till the yolks of the eggs have become set, which will take from three to four minutes if the oven is quick. When cooked take up the dish, sprinkle over it a little hard-boiled yolk of egg that has been rubbed through a wire sieve and made hot over boiling water between two plates. This is an excellent dish for second course in the place of game, or for a luncheon dish.

Eggs à la Chambord

Œufs à la Chambord

Break some new-laid eggs into a lightly-buttered sauté pan, allowing one to each person, and place the pan in a moderate oven for three to four minutes, when the yolks should be set but not hard; then take a plain round cutter, about three inches to three and a half inches in diameter, and with it stamp out the eggs; take them up with a palette knife and arrange them on a hot dish; place a thin round slice of truffle on every alternate yolk and pour round the outside of the white of the eggs a purée of fresh tomatoes (vol. i.). Serve for a breakfast, luncheon, or second-course dish while quite hot.

Eggs with Crayfish on Croûtons

Œufs aux Ecrevisses sur Croûtes

Break into a stewpan three or four raw eggs, add a pinch of coralline pepper, a little salt, a good pinch of finely-chopped raw green parsley, a quarter of a pint of cream, one ounce of good butter, one eschalot, a few drops of carmine, six Christiania anchovies that have been rubbed through a sieve, also about two dozen of the crayfish bodies (in bottle) that are cut up into slices; stir on the stove for three or four minutes over the fire with a wooden spoon until the mixture thickens, then arrange on some fried croûtons that are stamped out into rounds, sprinkle over the top a little coralline pepper and shredded French gherkin, and serve for luncheon, breakfast, or second course while quite hot.

Eggs à la Diable

Œufs à la Diable

Poach some eggs as in recipe (vol. i.), trim them neatly and dish them up on a bed of plainly boiled rice (vol. i.) that is sprinkled with a little finely-chopped raw green parsley. Pour round the dish the curry sauce prepared as below, and serve for a luncheon or second-course dish, always serving it very hot.

Curry Sauce for Eggs à la Diable.—Put three or four peeled and sliced onions into a sauté pan with one and a half ounces of butter or clean dripping, and a little finely-chopped thyme, parsley, and bayleaf; fry them together till a nice golden colour, then mix with two tablespoonfuls of thick Bechamel sauce (vol. i.), a dessertspoonful of Marshall's Curry Powder, the same of chutney, a pinch of salt, half a pint of good-flavoured light stock, two sliced tomatoes, and a quarter of a pint of cream; stir these together till boiling, then simmer on the side of the stove for about half an hour, add a tablespoonful of lemon juice, tammy, rewarm, and use.

Eggs à la Dunbar

Œufs à la Dunbar

Take some freshly poached eggs (vol. i.), trim off all untidy edges and put them into warm butter. Take sufficient of the prepared croûtons to allow one to each person. Place an egg on each, mask them over with cheese purée (see recipe), brown them with the salamander, dish them on a hot dish, pour Dunbar sauce round the dish, and serve very hot for breakfast, luncheon, or second course.

Croûtons for Eggs.—Cut some slices of stale bread about an inch thick and stamp out in rounds about two inches in diameter, cut an inner circle with a cutter a size smaller than the one previously used, cutting it about half the depth of the bread; fry them in clean boiling fat till a nice golden colour and quite crisp, then remove the centre and fill up the space with the prepared purée, using a forcing bag and pipe for the purpose.

Purée for Croûtons.—Take six ounces of any kind of cold cooked game or poultry, one tablespoonful of thick Bechamel sauce (vol. i.), a dust of Marshall's Coralline Pepper, a little salt, two hard-boiled yolks of eggs, one ounce of butter, half an ounce of grated Parmesan cheese, four boned Christiania anchovies, one tablespoonful of thick cream, half a teaspoonful of Marshall's Curry Powder, and a dessertspoonful of lemon juice; pound altogether, rub through a hair sieve, rewarm in the bain-marie, and use.

Dunbar Sauce.—Take rather better than half a pint of light stock, two chopped eschalots, three sliced tomatoes, the juice of one lemon, a dust of coralline pepper, a little salt, a teaspoonful of French mustard, the same of mixed English mustard, a teaspoonful of Liebig Company's Extract of Meat, one chopped fresh mushroom, a few drops of carmine; boil together for about fifteen minutes, then stir into it half an ounce of Marshall's Crème de Riz that is mixed with a little cold water, and an ounce of butter; reboil, tammy, rewarm in the bain-marie, and use.

Eggs à la Lantry

Œufs à la Lantry

Take some fresh eggs, break them into a slightly-buttered sauté pan, being careful not to break the yolks, sprinkle over them a little coralline pepper and lean cooked ham, a little raw chopped green parsley and eschalot; place a thin stamped-out round of raw fat bacon on each, about one and a half inches in diameter, put a well-buttered paper over the top, and place the sauté pan in a tin containing boiling water and stand in a moderate oven till the yolks are set, but not firm; then take up the pan, and with a plain round cutter stamp the eggs out, leaving a border of the white about an inch round the edge of the yolks; dish up on a purée of fresh mushrooms (vol. i.) straight down the dish, and pour round the dish some Tomato butter (vol. i.); use for breakfast, luncheon, or second course while quite hot.

Eggs à la Reine

Œufs à la Reine

Cut some hard-boiled eggs into halves lengthwise, and cut the bottoms level to allow them to stand up. Take some egg purée (see recipe), put it into a forcing bag with a large rose pipe, mask the eggs with it, place on top of each two of the crayfish bodies (prepared in bottles) that have been sprinkled over with a little oil, tarragon vinegar, and a little finely-chopped raw green parsley. Have some hard-boiled whites and yolks of eggs rubbed separately through a sieve, arrange these in four rows on the dish on which the eggs are to be served, place the halves of the eggs down the centre of the dish; arrange here and there, as a border, some Krüger's Appetit Sild rolled up, and some of the farced olives (prepared in bottles), and serve for a breakfast, luncheon, or savoury dish.

Eggs and Bacon à la Mariette

Œufs au Lard à la Mariette

Take some very fine slices of bacon, season them with a slight dust of raw mustard, place them in a fry-pan on the stove and cook steadily till crisp; then take up and arrange the slices on a hot dish in a flat form, allowing one slice to each person. Take for each person one perfectly fresh egg and break them over the bacon, season with a slight dust of Marshall's Coralline Pepper; then stand the dish in a baking-tin containing boiling water, sprinkle with grated Parmesan, and place in a quick oven until the whites of the eggs are set; then remove from the oven, brown over with the salamander, and sprinkle with a little raw green chopped parsley. Rub two or three fresh ripe tomatoes through a hair sieve, and put the pulp in a stewpan with the strained juice of half a lemon, a few drops of carmine, a pinch of salt, and a tablespoonful of Brown sauce (vol. i.); boil and serve round the eggs for a breakfast or second-course dish.

Eggs à la Wellington

Œufs à la Wellington

Carefully break some fresh eggs into a well-buttered sauté pan, season them with a little very finely chopped eschalot, parsley, coralline pepper, and salt; place the pan in a moderate oven until the yolks set, but do not allow them to become hard; when cooked stamp out the eggs with a plain round cutter, and place each on a croûton of fried bread; then dish them up on cooked halves of tomatoes, and serve with Wellington sauce round the dish. Use for a hot breakfast, luncheon, or second-course dish.

Blanquette of Eggs à la Napier

Blanquette d'Œufs à la Napier

Take some nice hot mashed potato, put it into a forcing bag with a large rose pipe and force it out on a hot dish in the form of a border; arrange here and there on the border some slices of ox-tongue that have been stamped out into rounds and warmed between two plates with a little mushroom liquor over boiling water, and some slices of cooked tomato (see recipe), placing the two together. Arrange some poached eggs in the centre of the dish on a little of the potato purée, and then mask them over with sauce as below; sprinkle a little finely-chopped French gherkin over, and serve for an entrée for luncheon or for a second-course dish, and use while quite hot.

Sauce for Blanquette of Eggs à la Napier.—Take three-quarters of a pint of good Suprême sauce (vol. i.) and mix it on to three raw yolks of eggs that have been mixed with the juice of one lemon; stir over the fire till it thickens, then tammy, and use.

Plovers' Eggs à la Navarre

Œufs de Pluviers à la Navarre

Take some egg-shaped moulds and line them thinly with aspic jelly, garnish them with truffle cut out in diamond shapes, little leaves of picked raw chervil and lobster coral, the latter being forced through a bag with a plain pipe; set the garnish with a little liquid aspic jelly, and then place in each a cooked and shelled plover's egg; close up the mould and fill it with aspic jelly, then put them into a cool place or on ice till set. Dip the moulds into hot water, and turn out the eggs, then dish each in a little iced timbal of aspic jelly, allowing one to each person; serve on a dish-paper and garnish with little leaves of picked chervil. This dish can be served for luncheon or for a ball supper, as well as for second course.

Iced Timbals of Aspic.—Fill the moulds with aspic jelly, and place them in the charged ice cave for about one hour; then dip into hot water, turn out, and use.

Croûtes à la Jessamine

Croûtes à la Jessamine

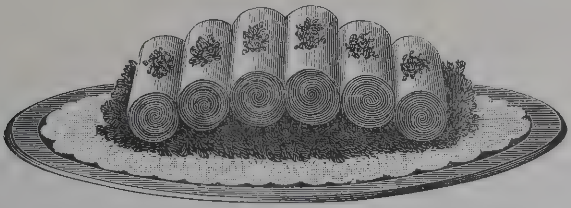
Take some slices of stale bread about a quarter-inch thick and cut them into rounds about one and a half inches in diameter by means of a plain round cutter, fry the rounds in clean boiling fat till a nice golden colour; then place them on a hot baking-tin, sprinkle over each a little warm glaze and some grated Parmesan cheese, place on each a very thin slice of fat raw bacon, and put them into a moderate oven for about ten minutes. Then take them up, arrange them on a hot flat dish, place a slice of hot hard-boiled egg on each croûton, pour over them some purée of fish as below, and serve quite hot for breakfast or savoury.

Purée of Fish for Croûtes à la Jessamine.—Pound six Christiania anchovies with four sauce oysters and their liquor, a dust of Marshall's Coralline Pepper, three raw yolks of eggs, the strained juice of a lemon, and one and a half gills of cream; stir in the bain-marie till the mixture thickens, then add a good pinch of finely-chopped lean ham, raw parsley, and a tablespoonful of finely-chopped lax, and use.

Oysters à la Dumas

Huîtres à la Dumas

Take some nice fresh raw bearded oysters and season them with a little cayenne pepper and lemon juice. Peel, wash, and remove the stalks from some open fresh mushrooms (which, if large, should be cut in pieces), and then dry them in a clean cloth; season them with pepper, salt, and chopped parsley, and put them into a buttered sauté pan with the liquor from the oysters; place the cover on the pan, and cook them in a moderate oven for about twelve minutes; fry till crisp some thin slices of bacon in a little lard or bacon fat. Arrange the oysters, mushroom, and bacon alternately on skewers, press the three well together, and then place them in a small piece of pork caul; sprinkle them over with fine flour, dip them into whole beaten-up egg, and fry in clean boiling fat till a pretty golden colour. Remove each skewer and dish up on a dish-paper or napkin, as in engraving, on a bed of crisply-fried parsley; sprinkle them with a little coral, and have the sauce, as below, handed in a sauceboat. This dish can be served for breakfast, luncheon, or for second course, and should always be served very hot.



Sauce for Oysters à la Dumas.—Take the liquor from the mushrooms and the liquor remaining from the oysters, and mix them together with a tablespoonful of Brown sauce (vol. i.), a dust of coralline pepper, and the strained juice of a lemon, a few drops of carmine; boil up, tammy, and serve in a hot sauceboat.

Oysters with Purée of Mushrooms

Huîtres au Purée de Champignons

Remove the beards from some nice fresh oysters and season with a little warm butter, a little finely-chopped parsley, and the strained juice of a lemon; roll each up in a thinly cut slice of raw bacon, close up the ends of the bacon and wrap each in a little square piece of cleansed and dried pork caul; dip them in fine flour, then into whole beaten-up egg, and fry them in clean boiling fat till a nice golden colour; take them up, and arrange them straight down the dish on a purée of fresh mushrooms (vol. i.) that has been forced on to the dish with a forcing bag and a plain pipe. Serve at once while quite hot for breakfast, luncheon, or second course dish.

Oysters à l'Américaine

Huîtres à l'Américaine

Take some large oysters, season them with strained lemon juice, cayenne pepper, and warm butter, and leave till the butter is cold; then dip them separately into fine flour and then into whole beaten-up raw egg, and then roll in cracker crumbs; bat each one over with a palette knife, and place them separately in a frying pan with hot butter or lard and fry on both sides till a brown colour; then dish up on a paper and use for breakfast or dinner, for an entrée or second course, or for a maigre dish. They may be garnished with quartered lemons and raw green parsley.

Grilled Oysters à la Virginie

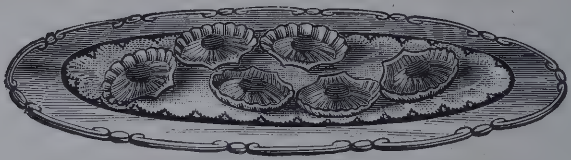
Huîtres Grillées à la Virginie

Take some fine raw fresh oysters, season with finely-chopped eschalot, parsley, and fresh mushroom, pour a little warm butter over them, and then dip them into whole beaten-up raw egg and then into fresh browned breadcrumbs, and put separately into a hot grill-iron and cook before a clear fire for about five minutes. Dish up on a bed of sliced cooked tomatoes (see recipe). Put the liquor from the oysters into a stew-pan with two or three tablespoonfuls of good Espagnol sauce (vol. i.), bring to the boil, add a few drops of strained lemon juice, pour round the tomatoes, and serve at once for a breakfast or luncheon or dinner dish.

Coquilles à la Vénitienne

Coquilles à la Vénitienne

Take some scollop shells (allowing one to each person) and rub them over with butter; then place in each four raw bearded oysters, one sliced hard-boiled yolk of egg, three boned and filleted Christiania anchovies that have been cut up in little square pieces, and two or three cooked and sliced button mushrooms; sprinkle over these a little finely-chopped parsley, and break into each shell half an ounce of butter in tiny pieces and a very little finely-chopped eschalot. Cover this over with sauce prepared as below, using a forcing bag with a large rose pipe for the purpose; sprinkle over the top of this a few browned breadcrumbs; place the shells on a baking-tin and put them in a moderate oven for about fifteen minutes; then dish up on a hot dish on a napkin, and garnish each coquille with a little hard-boiled yolk of egg that has been rubbed through a wire sieve. Place a round of truffle on the top of



each, and sprinkle with a little chopped parsley. Serve hot for a breakfast, luncheon, or second-course dish.

Sauce for Coquilles à la Vénitienne.—Put into a stewpan two ounces of butter and the same of fine flour, and fry together without browning; then pound the beards of the oysters till smooth, and add them to the flour and butter, with two and a half gills of liquor from the oysters and the mushrooms. Stir these together over the fire till boiling; season with a dust of Marshall's Coralline Pepper and a little salt; add the juice of one lemon, a tablespoonful of thick cream, tammy, and use as instructed above.

Croûtes à la Buckingham

Croûtes à la Buckingham

Cut some croûtons of bread about two inches wide and a quarter-inch thick and fry them a pale golden colour, then place on each a little round piece of thinly-cut and crisply-fried bacon, and arrange on the bacon by means of a forcing bag and plain pipe about a dessertspoonful of mushroom purée (vol. i.), then place on this a raw bearded sauce oyster that has been steeped in warm butter, dusted over with a little coralline pepper, and sprinkled with a little lemon juice. Whip two whites of eggs, a pinch of salt, and a dust of coralline pepper till quite stiff, put it in a forcing bag with a large rose pipe and mask over the croûtons forming the egg into cone shapes; then sprinkle all over with grated Parmesan cheese, place the croûtons on a baking-tin in a moderate oven for twelve to fifteen minutes, when the egg garnish should be a nice golden brown colour. Remove from the oven and dish up the croûtons on a paper on a hot dish. Serve for breakfast, luncheon, or second course.

Haddock with Oysters

Merluche aux Huîtres

Put a nice fresh dried haddock that has been trimmed into a clean buttered baking-tin, pour over it a quarter-pint of oyster liquor, the strained juice of two lemons, and a good sprinkling of coralline pepper cover with a thickly-buttered paper, and stand the baking-tin in another containing boiling water and cook it in a moderate oven for about fifteen minutes; then take up the haddock, place it on a hot flat dish, pour over it the prepared sauce, and serve very hot for breakfast.

Sauce for Haddock.—Put into a stewpan half an ounce of Marshall's Crème de Riz that is mixed with a gill of white wine, add to it the liquor from the fish, a teaspoonful of French mustard, stir till it boils, then add one and a half gills of cream and a dozen sauce oysters that have been bearded and sliced; if too thick add a little more cream, and use.

Slices of Haddock with Butter

Tranches de Merluche au Beurre

Remove the fins from a nice dried haddock, and cut the fish into squares about three inches in diameter, put them into a sauté pan, season with the juice of a lemon, cover with cold water, and just bring to the boil; remove the scum, draw the pan to the side of the stove, and let the contents poach for about five minutes; then take up the fish with a slice, just drain them on a hair sieve, dish them *en couronne* on a hot dish, pour over them some warm fresh butter, sprinkle over a little chopped raw green parsley and a little coralline pepper, and serve at once for a breakfast dish.

Soufflé of Haddock à la Bruxelloise

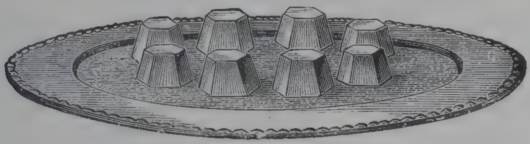
Soufflé de Merluche à la Bruxelloise

Remove all the bone and skin from a large dried haddock, and rub the fish through a coarse wire sieve. Put the skin and bones in a stewpan with one or two sliced onions and a bunch of herbs (thyme, parsley, and bayleaf); cover with milk, add a pinch of salt, six or eight black and white peppercorns, and a few anchovy bones, or a dessertspoonful of anchovy essence; put the pan on the stove and let the contents simmer till the milk is well flavoured, then strain it. Put into another stewpan three ounces of butter, three ounces of fine flour, a pinch of salt, a dust of Marshall's Coralline Pepper, a dessertspoonful of anchovy essence, and four raw yolks of eggs; mix these with three-quarters of a pint of the prepared milk, and stir together over the fire till it boils, then add three more tablespoonfuls of the milk and half a pound of the prepared raw haddock; mix this well together, then add, very carefully, so as not to curdle it, six whites of eggs that have been whipped stiffly with a pinch of salt. Butter a soufflé tin and fasten a band of buttered paper round it, so that it stands about five inches above the case; pour in the mixture, sprinkle over the top a few browned breadcrumbs, and place the soufflé dish on a baking-tin in a moderate oven for about three-quarters of an hour; then take up, remove the paper, sprinkle the soufflé with a little raw green parsley, surround the soufflé dish with a folded napkin, and serve at once on a folded napkin or dish-paper for a second-course or breakfast dish.

Zephyrs à la Maude

Zéphyrs à la Maude

Take four whole raw eggs and whisk them well till the mixture runs quite freely from the whisk, then mix with it a dust of Marshall's Coralline Pepper, a little salt, four tablespoonfuls of thick cream, one ounce of warm fresh butter, and six ounces of raw dried haddock that has been freed from skin and bone and then rubbed through a coarse wire sieve, six filleted Christiania anchovies, and one ounce of grated Parmesan cheese; mix up together, add the strained juice of one lemon, and then put the mixture into little buttered dariol or hexagon moulds. Place these in a stewpan on a piece of paper, and pour into the pan sufficient boiling water to three-parts cover the moulds; place the pan on the stove, watch the water reboil, then draw the pan to the edge of the stove and let the zephyrs remain till set; turn them out of the moulds, and when a little cool dip them into fine flour, then into whole beaten-up raw egg and freshly-made white breadcrumbs, and fry in clean boiling fat till a pretty golden colour. When cooked, dish up on a dish-paper or napkin on a hot dish, and serve for a breakfast, savoury, or second-course dish.



Croûtes à la Madeleine

Croûtes à la Madeleine

Remove the fish from a raw dried haddock and rub it through a wire sieve; weigh half a pound of it and mix into it a quarter-pound of warm butter, a dust of Marshall's Coralline Pepper, twelve finely-chopped Appetit Sild, a teaspoonful of fresh parsley, and a tablespoonful of thick cream; stir together till quite smooth, then put the mixture into a forcing bag with rose pipe. Cut some pieces of bread about an inch thick and two inches wide, fry them a nice golden colour, and force out some of the purée on to each the full length of the bread; then put them on a tin on a paper, cover them over with a buttered paper and put them to cook in a moderate oven for about twelve minutes; then take up, sprinkle a little coralline pepper over each, and serve hot on a dish-paper for a savoury or for breakfast.

Croûtes à la Marjorie

Croûtes à la Marjorie

Cut some slices of stale bread about a quarter of an inch thick, and stamp them out in rounds with a cutter about two inches in diameter; fry these in olive oil or lard till a nice golden colour; brush each over with a little warm glaze and sprinkle with chopped lax. Place on the top of each croûte a stamped-out round of dried haddock that has been freed from bone and skin, made hot in a little fresh butter in the bain-marie, and sprinkled alternately round the edge with coralline pepper and finely-chopped raw green parsley. Garnish the centre of each round of haddock with very finely shredded hard-boiled white of egg and egg purée (see recipe), using for the latter a forcing bag with a small rose pipe. Dish up on a hot dish on a paper, garnish here and there with a little raw green parsley, and serve. This may be used for a savoury.

Little Creams à la Malet

Petits Pains à la Malet

Put into a stewpan a quarter-pint of milk, one and a half ounces of butter, a pinch of salt, and a dust of Marshall's Coralline Pepper, just bring to the boil, mix into it two ounces of fine flour, and stir into a perfectly smooth paste on the stove till it boils; then add the purée from six Christiania anchovies, a quarter-ounce of live lobster spawn, two ounces of lax that has been rubbed through a sieve, two whole raw beaten-up eggs, and a teaspoonful of finely-chopped raw green parsley. Mix up well together, put into a forcing bag with a plain pipe, and force out in portions about the size of a walnut into hot clean fat and fry them till a nice golden brown colour, keeping them well turned about while cooking; then take them up, drain on a pastry-rack, dish up in a pile on a paper or napkin, garnish here and there with raw green parsley, and serve while quite hot for a savoury or luncheon dish.

Little Creams à la Sylvie

Petites Crèmes à la Sylvie

Pound three ounces of marinaded herrings with half a pound of cold fresh haddock or other fish, two raw ripe tomatoes, a dust of coralline pepper, one large tablespoonful of good Espagnol sauce (vol. i.), two ounces of fresh butter, two fresh mushrooms that have been chopped and cooked in a little butter till pulpy, mix with a teaspoonful of French mustard, a gill of cream, two raw yolks of eggs, and a teaspoonful of warm glaze; put into the bain-marie and stir till the mixture is hot. Take some little china or paper cases, partly fill with the prepared mixture, sprinkle over a little finely-chopped raw parsley, dish up the cases on a hot dish, and serve for breakfast or second course.

If paper cases are used, they must be rubbed on the outside with a little salad oil and dried in the screen before being used.

Fish Balls à la Saratoga

Ballettes à la Saratoga

Take about half a pound of any cooked cold white fish, such as cod fish or turbot, chop it finely, then mix with it in a basin one raw egg, a tablespoonful of finely-chopped lax, a teaspoonful of chopped parsley, two ounces of freshly-made white breadcrumbs, a tiny dust of coralline pepper, and a little pinch of salt; when quite smooth divide the mixture into portions of about a large teaspoonful, and then roll them up into little balls. Make a little well in the centre of each by pressing the finger in it, dipping the finger occasionally into flour; in the well place a piece of Anchovy butter (vol. i.), roll up the fish so as to keep the butter from running out. Prepare some water biscuits (see recipe) about two and a half inches in diameter, and brush these over on the top side with warm butter, and very slightly sprinkle with a dust of coralline pepper; then place a ball of fish on the top of each biscuit, lightly brush the outside over with raw white of egg that is just mixed up with a fork; place these on a baking-tin on a piece of foolscap paper, and put a buttered paper over the top and cook in a moderate oven for about fifteen minutes; then dish up on a hot dish on a dish-paper, and serve for breakfast, luncheon, or second-course dish. These should be served quickly after being taken from the oven. Allow one to each person.

Sole with Tomato Butter

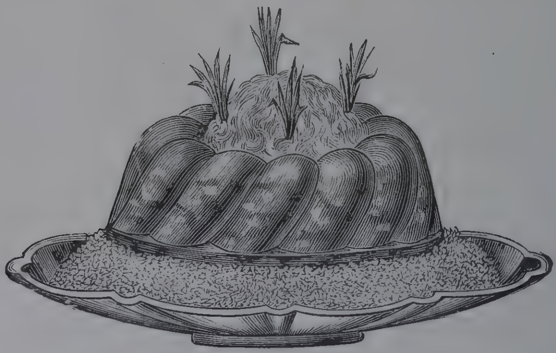
Sole au Beurre de Tomates

Take nice fresh live sole, trim off the fins and head, wash the fish well in cold water and salt, then dry it well in a clean cloth, place it on a buttered tin and sprinkle on it a tablespoonful of strained lemon juice, a little salt and coralline pepper; cover over with a well-buttered paper, and put to cook in a moderate oven for ten to fifteen minutes, according to the size of the sole. When quite white and firm take up on a hot dish and sprinkle a little freshly-chopped raw green parsley on it, and serve round the fish some Tomato butter (vol. i.) into which the liquor from the cooking of the sole has been strained. Serve for dinner, luncheon, or breakfast, and while quite hot. Haddock or plaice are nice in the same way.

Lobster à la St. Cloud

Homard à la Saint-Cloud

Line a mould about one-eighth of an inch thick with aspic jelly, and when this is set garnish it alternately with little bunches of green, red, and white garnish as below; set these garnishes with a little more aspic jelly, and then arrange slices of cooked lobster all over it, setting them with aspic jelly; fill up the inside of the mould with the ragoût as below, and leave it till set; then dip the mould into hot water, pass a clean cloth over the bottom of the mould to absorb any moisture, and turn out on to the dish on which it is to be served. If a mould with a pipe has been used, fill up the inside with any nice pieces of cold fish that may have been left from a previous dinner mixed with a little crisp and well-washed lettuce, a few capers, and turned olives which may or may not be farced with anchovies; season these altogether with a little salad oil, tarragon and chilli vinegar, and a little picked tarragon and chervil, and then cover the top with a good thick Mayonnaise sauce (vol. i.) to a good height, as in engraving; sprinkle the Mayonnaise over with a little coral and chopped tarragon and chervil; stick here and there a sprig of green tarragon and chervil, and garnish round the dish as a border with finely-chopped aspic jelly.



Ragoût for Lobster à la St. Cloud.—Take about two ounces of cooked lobster, two ounces of any cooked fish, and three hard-boiled yolks of eggs, three large Christiania anchovies that have been boned, two or three French gherkins; cut all in small dice shapes, and add about twelve very thinly cut slices of raw cucumber, and one tablespoonful of raw small picked leaves of tarragon and chervil. Put them into a basin, and mix with a gill of thick Mayonnaise sauce, half a tablespoonful of tarragon vinegar, and two and a half gills of aspic jelly; stir these all together on ice (if you have it) until the mixture begins to set; then pour into the mould, and leave it until cool.

GREEN GARNISH FOR THE MOULD.—Take a little mixed parsley, tarragon, and chervil, and put them into a stewpan with enough cold water to cover them, a tiny bit of soda and a pinch of salt; bring to the boil, then strain and press quite dry; rub through a sieve, and mix with it about three tablespoonfuls of aspic jelly, add a few drops of Marshall's Apple or Sap Green, and stir till cold; then put it into a forcing bag with a plain pipe and force it out about the size of peas into the mould.

RED GARNISH FOR THE MOULD.—Mix a little coral from the lobster in a stewpan with enough aspic jelly to make it moist, stir as for the green mixture till set, then put it into a forcing bag, and use in the same manner as the green.

WHITE GARNISH FOR THE MOULD.—Chop the white of a hard-boiled egg fine, then mix with it a teaspoonful of thick cream and half a gill of aspic jelly, stir till set, then put into a forcing bag and use as above.

Lobster à la Nantes

Homard à la Nantes

Take a perfectly fresh live lobster, put it to cook in boiling water well seasoned with salt, and boil for twenty minutes to half an hour; then take up and remove the claws, crack the shell, and remove the meat, and cut it into slices in a slanting direction about a quarter of an inch thick; take all the creamy part from the head, and chop this fine. Take half a pint of Tomato sauce (vol. i.), add the creamy part of the lobster to it, with a wineglassful of claret, two chopped eschalots, and one ounce of good glaze; boil for ten minutes, then stir into it twelve raw bearded sauce oysters, and add the cut lobster with a pinch of salt and raw parsley. Turn out in the centre of a border of poached eggs (vol. i.), that are arranged on round croûtons of fried bread and sprinkled with a few shreds of French green gherkins; use hot for a breakfast, luncheon, or dinner dish, or as an entrée.

Lobster Salad à la Metz

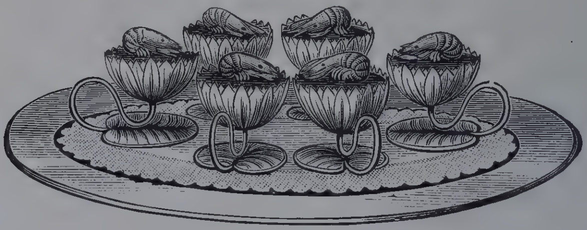
Salade de Homard à la Metz

Line some small egg moulds thinly with aspic jelly, and garnish them with tiny sprays of chervil and long Julienne strips of red and white egg garnish (see recipe), setting this all with aspic. Fill up the moulds with brunoise of cooked lobster, capers, and very thinly-sliced raw peeled cucumber; add some aspic, and put them aside till set, then dip these moulds into hot water, turn them out, and dish on a border of aspic set in a piccolo border mould. Fill up the centre with little blocks of fish cream (see recipe 'Fish Cream à la Metz') and scalloped slices of raw cucumber. Garnish the dish with a salad of crisp lettuce and lobster seasoned with oil and vinegar. Serve with Mayonnaise sauce (vol. i.) round the dish for luncheon, second course, or a cold collation.

Crayfish à la Bordelaise

Ecrevisses à la Bordelaise

Thoroughly wash some live crayfish in cold water until quite free from grit, then dry in a clean cloth, and put them into a stewpan with enough white wine to cover them, two wineglassfuls of sherry, a bunch of herbs (bayleaf, parsley, and thyme), two cloves, two slices of turnip, half a leek, a blade of mace, one Jamaica peppercorn, one carrot, two onions, and the heart of a stick of celery, all cut in thin slices; let these boil for about twenty-five to thirty minutes, then strain the fish from the liquor; reserve one for each guest, to be used as described below; crack the shells of the remainder, and remove the meat from them and put aside till ready to use. For six to eight people take four good-sized onions and one carrot; peel and cut them up in tiny dice shapes, and put them to blanch; then strain and press from the water, and draw down in one ounce of good butter for about twenty minutes; add the liquor in which the crayfish were cooked, and let them simmer till reduced to the consistency of thick paste; add one ounce of glaze, tammy, and season with a little lemon juice, a pinch of castor sugar, a teaspoonful of chopped parsley, and a dust of Marshall's Coralline Pepper; then place the meat of the crayfish in the sauce, and warm in the bain-marie. When ready to serve take some silver or china shell cases and fill them with this mixture; place one of the whole crayfish (reserved for the



purpose) on the top of each, and arrange the cups in an entrée or flat dish on a napkin, as in engraving; garnish with green parsley, and serve very hot for a second-course dish or for an entrée either for dinner or luncheon.

Crayfish à la Parisienne

Ecrevisses à la Parisienne

Take two or three dozen live crayfish and well wash them in several waters, then put them into a stewpan with a large onion sliced, good bunch of herbs, twelve peppercorns, and a little carrot and turnip; add one or two wineglassfuls of white wine, and cover with any well-flavoured fish stock, bring them quickly to the boil, and let them simmer for about ten minutes; take up, remove the heads, take out the flesh from the bodies and claws, and put this aside in a stewpan with a few button mushrooms and truffles and some bearded blanched oysters. Make a border of farce as below, turn it out on a dish, and pour the sauce, as below, over it; sprinkle it with a little chopped parsley and coral, and fill up the centre with the above ragoût of crayfish, &c., and serve for an entrée or in the fish course for dinner or luncheon.

Farce for Crayfish à la Parisienne.—Take half a pound of cooked lobster, six ounces ot Panard (vol. i), one ounce of butter, a few drops of carmine, a dust of coralline pepper, one tablespoonful of thick Bechamel sauce (vol. i.), and a saltspoonful of essence of anchovy. Pound the fish till smooth, then remove it from the mortar and pound the panard and Bechamel together till smooth, then add the pounded fish and the other ingredients and two whole eggs, and mix altogether till smooth. Pass all through a coarse hair or fine wire sieve, and put in a mould that is well buttered and steam for about fifteen to twenty minutes.

Sauce for Crayfish à la Parisienne.—Put two and a half ounces of butter into a stewpan with two ounces of fine flour, and fry lightly together without discolouring, and then mix with three-quarters of a pint of the stock in which the crayfish were cooked; stir till it boils, add a dust of coralline pepper, the juice of a lemon, and half a gill of cream, and if you have a little live spawn pound it and stir it into the sauce, if not add a little of Marshall's Liquid Carmine, reboil, then tammy and use.

Curried Prawns and Onions

Crevettes en Kari aux Oignons

Prepare a pint of sauce as for 'Curried Eggs à la Bengal' (vol. i. page 306), make it hot in a bain-marie, and add to it one pint of fresh shelled or bottled prawns, cut up into slices, and a half-pint of small button onions that have been peeled and blanched and then plainly boiled; mix together and boil up in the sauce, and dish up in a nice border of plainly boiled curry rice (vol. i.), garnished here and there with a little coralline pepper, finely-chopped raw green parsley, and saffron. Use for luncheon or dinner.

Perch with Court Bouillon

Perche au Court Bouillon

Well wash and scale some fresh perch, remove the fins, trails, and eyes, dry them in a clean cloth and place them in a well-buttered stewpan with the strained juice of two lemons and two or three wineglassfuls of white wine, a little coralline pepper, salt, chopped eschalot, thyme, parsley, and bayleaf; cover with a few strips of raw fat bacon and a buttered paper, stand the pan in a baking-tin containing boiling water, cook them in a moderate oven for twenty minutes, set aside till cold. Then remove the bacon and paper, dish up the fish on a dish, surround it with a border of picked well-washed watercress that is seasoned with salad oil, tarragon vinegar, and a little salt, and serve cold for breakfast or luncheon.

Perch à la Gardiane

Perche à la Gardiane

Well wash and scale some fresh perch, remove the fins, eyes, and trail and dry them in a clean cloth, steep them in warm butter, sprinkle with a little chopped raw parsley, bayleaf, thyme, eschalot, salt, and coralline pepper, place them in a pie dish, season with the strained juice of two lemons, a wineglassful of French vinegar, and half a pint of good-flavoured stock; cover with a buttered paper, stand the pie dish in a tin containing boiling water, and cook in a moderate oven for twenty to thirty minutes, then take up and set aside till the next day; then remove the paper, take up the fish and serve for breakfast or luncheon, or if cut into fillets it can be served as a savoury.

Marinaded Herrings à la Mexique

Harengs Marinés à la Mexique

Take some of Krüger's marinaded fillets of herrings and cut them into strips; twist these pieces into rings and arrange three or four of them on a croûton of fried bread, mask each over with Vinaigrette sauce (vol. i. page 28), and dish them *en couronne*. Garnish the centre of the dish with little bunches of hard-boiled yolk of egg (that has been rubbed through a wire sieve), and then sprinkle over with some French capers chopped, cooked carrot that is seasoned with salad oil and tarragon vinegar, chopped parsley, and raw sliced tomato that is seasoned like the carrot. Serve for a savoury for dinner or luncheon.

Fillets of Herring à la Pearlin

Filets de Harengs à la Pearlin

Cut some slices of brown bread about a quarter of an inch thick, toast them, and spread on each some fresh butter; sprinkle this while hot with some dry mustard, and spread on each some of the prepared purée; arrange on this some of Krüger's fillets of herring, placing them closely together, so that the thick part of one overlaps the thin part of the other; then place the slices on a baking-tin, cover with a buttered paper, and cook in a moderate oven for about eight minutes. Then take up, trim the edges, and cut the slices across into strips the reverse way to the length of the fillets; sprinkle over each strip a little hard-boiled yolk of egg that has been rubbed through a sieve, sprinkle on the top of the egg a little coralline pepper or lobster coral. Dish up *en couronne* on a dish-paper, and place on each a hot cooked crayfish body or prawn, and serve hot for breakfast or luncheon or as a savoury.

PURÉE FOR MASKING BREAD FOR FILLETS OF HERRING À LA PEARLIN.—Pound four boned Christiania anchovies with two of the fillets of herrings, one tablespoonful of thick Bechamel sauce (vol. i.), two hard-boiled yolks of eggs, one ounce of butter, a dust of coralline pepper, and a few drops of carmine; rub through a wire sieve, and use.

Herring Roes à la Broche

Laitance de Hareng à la Broche

Take the soft roes from some fresh herrings, cleanse them and season them with a little coralline pepper, salt, and a little lemon juice; place them in a buttered sauté pan, brush them over with a little warm butter, put a paper over them, and cook in a moderate oven for about twelve minutes; or, if the fresh roes are not obtainable, the preserved ones can be used, and are kept ready for use. Butter a slice of toasted bread with fresh butter, and spread over this a very thin layer of purée, prepared as below; place on top of this a layer of purée of mushrooms (vol. i.) about a quarter of an inch thick, then arrange on it the roes of the fish, prepared as above, about a half-inch apart, and cut the toast into strips of about two and a half inches long and about one inch wide. Dish these up on a hot dish on a dish-paper *en couronne*, garnish it here and there with a little raw green parsley and coralline pepper, and serve for a breakfast dish or for a savoury.

Purée for masking Toast for Herring Roes à la Broche.—Pound till smooth six boned Christiania anchovies with one ounce of lean cooked ham, six raw bearded oysters, one hard-boiled yolk of egg, a dust of coralline pepper, one ounce of butter, and a teaspoonful of French mustard; then rub through a fine sieve, and use as directed above.

Fillets of Herring Marinaded on Brown Bread

Filets de Hareng Marinés au Pain Bis

Cut slices of stale brown bread about three-quarters of an inch thick, toast them on both sides, well butter one side, and place on them fillets of Krüger's marinaded fillets of herring in white wine, placing the skin side of the fillets upwards; then put these slices on a buttered tin in the oven for about three minutes, with a buttered paper over them; trim the edges, and cut the toast and fillets into 'fingers,' sprinkle these alternately with lobster coral or Marshall's Coralline Pepper and chopped parsley, arrange in the dish on a dish-paper, and garnish with picked watercress seasoned with a little salad oil and tarragon vinegar. This dish can be served for breakfast, luncheon, or dinner savoury, and can also be prepared as a cold dish, when the fillets are merely placed on toast and cut and garnished in the same way.

Croûtes à la Prusse

Croûtes à la Prusse

Take six or eight Krüger's marinaded fillets of herring in white wine from the tin, and pound them till quite smooth with four hard-boiled yolks of eggs, two ounces of fresh butter, a dust of coralline pepper, a teaspoonful of French capers, and four turned Spanish olives; then rub all through a fine hair sieve. Cut some slices of bread about a quarter of an inch thick, toast them, and well butter both sides whilst hot; spread on one side a layer of the purée prepared as above, and then place on top of this another piece of the buttered toast to form a sandwich; press these well together with a palette knife, and then with a plain round cutter stamp them out in rounds about one and a half inches in diameter; arrange *en couronne* on a hot dish, and pour over the sauce as below, sprinkle with a little finely-chopped caper or parsley and strips of French red chilli, and serve at once. The above quantities are sufficient for fourteen to eighteen croûtes. These form a good breakfast or savoury dish.

Sauce for Croûtes à la Prusse.—Put into a stewpan four raw yolks of eggs, a quarter of a pint of cream, one and a half ounces of fresh butter, the juice of one lemon, a dust of Marshall's Coralline Pepper, a saltspoonful of French mustard, and about six drops of Marshall's Liquid Carmine; place the pan in the bain-marie, and stir the ingredients till they are of the consistency of cream; then wring through the tammy, and use as directed.

Little Cases à la Moderne

Petites Caisses à la Moderne

Take some fillets of herrings (Krüger's marinaded fillets of herrings in white wine), cut them in halves, roll them up the skin side uppermost, and place them in little fancy lace or plain paper cases on a little lettuce salad, and lightly brush them over with a little liquid aspic jelly (vol. i.), and sprinkle over the tops of each a little coralline pepper, and form a border round the edges of the roll of herring with Montpellier butter (vol. i.) and Mayonnaise as below, using for both garnishes small bags with rose pipes; garnish the top of each with two or three cooked crayfish bodies or prawns that are seasoned with a little salad oil and tarragon vinegar; then serve on a dish-paper or napkin for a savoury or any cold service.

Mayonnaise for Little Cases à la Moderne.—Take two tablespoonfuls of thick Mayonnaise sauce (vol. i.) and mix with it two tablespoonfuls of liquid aspic jelly (vol. i.) and stir on ice till beginning to set, then put it in a forcing bag with a small rose pipe and form a border with it in roses, alternating the Mayonnaise with the Montpellier butter.

Herring Roes à la Mode

Laitance de Hareng à la Mode

Take some fresh or prepared herring roes, mask them with mixed English mustard, season with a little lemon juice and coralline pepper, warm butter, chopped parsley and mushroom, roll each roe in a very thinly-cut piece of cooked fat bacon, dip each into frying batter (vol. i.), and fry them in clean boiling fat till a nice golden colour and quite crisp. Then take up, place them on a hot dish on a paper, arranging them in a pile, garnish with raw green parsley and quarters of raw lemon; place in each corner of the dish a few slices of raw ripe tomatoes that have been seasoned with a little salad oil, salt, coralline pepper, and a little tarragon vinegar. Serve while quite hot for luncheon, second course, or breakfast.

Creams à la Polignac

Crêmes à la Polignac

Put into a basin one tablespoonful of thick Bechamel sauce (vol. i.), a dust of cayenne pepper, a little salt, one and a half ounces of fresh butter broken up into small pieces, one finely-chopped eschalot, one bayleaf, a sprig of thyme, a little finely-chopped raw green parsley, one large fresh mushroom also chopped up, two ounces of finely-chopped lean cooked ham, and four raw yolks of eggs; stir all together in the bain-marie till the mixture presents a creamy appearance; then add to it the four whites of the eggs that have been whipped stiff, with a pinch of salt, taking care not to stir the mixture more than is absolutely necessary after the whites are added, or they will curdle. Take some little china pots or soufflé cases, lightly butter them, and fill them three-parts full with the prepared mixture, sprinkle over each a little finely-chopped lean ham, and stand them in a stewpan on a fold of paper and pour in boiling water to half the depth of the moulds; watch the water reboil, then draw the pan to the side of the stove and poach the creams for fifteen minutes. Then take up, and dish up the creams on a napkin or dish-paper on a hot dish, and serve for breakfast, second course, or luncheon, always serving immediately the creams are poached.

Little Creams à la Duglière

Petites Crêmes à la Duglière

Remove the meat from two or three large kippers, free it from skin and bone, and rub it through a wire sieve. Add to each quarter-pound six Krüger's Appetit Sild, one ounce of finely-chopped lax, six cut-up sauce oysters, a dust of coralline pepper, a good pinch of chopped raw green parsley, two ounces of warm butter, a quarter of an ounce of fresh white breadcrumbs, two tablespoonfuls of cream, and three whole beaten-up raw eggs. Well butter some sandwich moulds, fill them with the prepared mixture, place them in a baking-tin containing a little water on a fold of kitchen-paper, put them in the oven, and poach them till firm; then remove them from the oven, set them aside till cold, and turn out the little creams; dust them with flour, dip each into whole beaten-up raw egg and into freshly-made white breadcrumbs; place them in a frying basket, and fry in clean boiling fat till a nice golden colour. When cooked, arrange them on a napkin or dish-paper, sprinkle them alternately with a little shredded capsicum and French red chilli, and serve hot for a savoury or breakfast dish. These may also be served without being fried if wished, in which case they should be turned out of the moulds and served while hot.

Curried Fish à la Durrand

Poisson en Kari à la Durrand

Cut up four large onions into dice shapes and fry them till a nice golden colour in two ounces of fat or butter, two chopped bayleaves, a sprig of thyme, and mix into this two tablespoonfuls of flour and a dessertspoonful of Marshall's Curry Powder, a dessertspoonful of chutney, one teaspoonful of curry paste, juice of two lemons, two pounded red chillies, one and a half pints of fish stock; cook together for half an hour (or a little longer), then add one and a half pounds of any cooked fish (left from a previous meal would do), let the fish cook in the curry for about fifteen minutes, then turn it out on to a hot dish in a border of plainly boiled rice (vol. i.), and serve very hot. The above quantities are sufficient for six to eight persons.

Pheasant à la Garfield

Faisan à la Garfield

Take a pheasant which has hung for several days, pick, singe, and draw it, and cut it up as for a fricassee; season it with Marshall's Coralline Pepper and salt, chopped bayleaf, thyme, and parsley, and the liver of the pheasant chopped fine; put it into a stewpan with about two and a half dozen peeled and blanched button onions and one ounce of butter, and fry for about fifteen minutes; then add to it the strained juice of one large lemon, three fresh mushrooms washed and chopped, a tablespoonful of fine flour, a tablespoonful of chutney, and one pint of thick Brown sauce (vol. i.); let it simmer gently on the side of the stove for three-quarters of an hour, then remove the fat, add a few drops of carmine, and dish up the bird in a pile. Pour the sauce round, garnish round with little bunches of Nouilles (vol. i.) that have been plainly boiled and strained, and the button onions that were cooked with the pheasant, also very small cooked tomatoes. Serve for a luncheon or dinner dish. Any remains of cold game can be employed in a similar manner.

Pheasant à la Viennet

Faisan à la Viennet

Take for eight persons about three-quarters of a pound of the remains of cold pheasant and cut it into dice shapes, cut three or four large onions in the same way, and put the latter into a stewpan with sufficient cold water to cover them; add a pinch of salt and bring to the boil, then strain and rinse in cold water and put them to cook in about one and a quarter pints of new milk with a bunch of herbs till tender; then remove the herbs and add to the onions two and a half ounces of fine flour and two ounces of butter (that have been fried together without discolouring), and stir till it boils again; then add a gill of cream, and mix in about four ounces of grated Parmesan cheese. Take an entrée dish, rub it over with butter, spread a layer of the prepared sauce on the bottom of it, and sprinkle on the sauce a thick layer of the pheasant prepared as above, then a layer of hard-boiled egg that has also been cut into dice shapes, and repeat these layers until the dish is full to within half an inch of the top, the last layer being a layer of sauce; cover this with Cheese purée (see recipe), and put the dish into a quick oven for about twenty-five minutes, standing it in a pan containing water; if the top of the entrée is not a nice brown colour, brown it with a hot salamander. Then place the dish on another dish on a folded napkin, and garnish it here and there in rows with finely-chopped cooked lean ham or tongue, chicken, and hard-boiled yolk of egg that has been rubbed through a wire sieve. Serve for an entrée for luncheon, dinner, or second course. Rabbit and other white meat can be served similarly.

Devilled Slices of Game

Tranches de Gibier à la Diable

Take any cooked cold game or poultry and cut it in neat pieces; mask these with warm butter and then with Devil paste (vol. i.), and sprinkle them all over with browned breadcrumbs (vol. i.); place them in a tin with a little butter and cook them in a quick oven for about fifteen minutes, taking care not to dry them. Dish up on a dish-paper in a circle, and garnish the centre with well-washed and picked watercress, seasoned with a little salt, salad oil, and a few drops of vinegar.

Country Captain

Capitaine à la Campagne

Take any pieces of cold game or poultry left from a previous meal, trim them neatly, dip into flour, place them in a stewpan with two ounces of butter, one tablespoonful of Marshall's Curry Powder, a pinch of salt and black pepper, and a good dust of Marshall's Coralline Pepper; then fry till a nice brown colour, add the pulp of three tomatoes, half a pint of Tomato sauce (vol. i.) and just boil up again. Then dish up in a pile, cover with finely-sliced fried onions, garnish round with little croûtons of fried bread to form a border, and arrange here and there some French red chillies and gherkins, and serve for luncheon or for an entrée for dinner.

Fried Onions for Country Captain.—Peel four large onions and then slice them into rounds, and season them with salt and coralline pepper; fry them till a nice golden colour, and tender in clarified butter or salad oil.

Croûtons for Country Captain.—Cut the bread in little pieces an inch in length, and fry them till a pretty golden colour in boiling fat, then strain them, and, just before serving, sprinkle them with a little chopped parsley, and use.

Quails with Truffles

Cailles aux Truffes

Take three or four quails trussed for roasting and put them into a stewpan with the essence from a bottle of truffles and a wineglassful of sherry; sprinkle in the pan about one ounce of chopped bacon to every quail, cover the pan down with the lid, and place it over a quick fire for about twenty minutes; then remove the quails, add to the liquor half a pint of reduced Espagnol sauce (vol. i.); boil up together, then add four or five sliced truffles; return the quails to the sauce, then take them up and dish up *en couronne* on croûtons of fried bread, and serve with the sauce round.

Croûtes à la Bruyère

Croûtes à la Bruyère

Cut some little croûtons of bread about a quarter-inch thick and two inches in diameter, fry them in clean boiling fat till a nice golden colour and set aside till cold; then mask each croûton with the purées prepared as below, using two forcing bags and large rose pipes for the purpose, making a ring of white and a ring of the red purée; place in the centre of each a little of the prepared ragoût, dish up, *en couronne*, on a dish-paper, and serve for luncheon, second course, or savoury.

HAM PURÉE FOR CROÛTES À LA BRUYÈRE.—Take four ounces of lean cooked ham, two tablespoonfuls of thick cream, one tablespoonful of thick Bechamel sauce (vol. i.), a dust of coralline pepper, two ounces of fresh butter, two hard-boiled yolks of eggs, and a few drops of liquid carmine to colour; pound altogether till smooth, rub through a fine sieve, and use.

CHICKEN PURÉE FOR CROÛTES À LA BRUYÈRE.—Take a quarter-pound of cooked chicken or any white meat and pound it till smooth with a tablespoonful of thick Bechamel sauce (vol. i.), two tablespoonfuls of thick cream, a pinch of salt, a tiny dust of coralline pepper, two ounces of fresh butter; rub all together through a fine sieve, and use as directed.

RAGOÛT FOR CROÛTES À LA BRUYÈRE.—Take four or five turned Spanish olives, cut them into small dice shapes, three or four French gherkins, five or six boned and cleansed anchovies, one hard-boiled egg, and a tablespoonful of French capers; mix all together with a little salad oil, tarragon and chilli vinegar, and a dust of coralline pepper, and use.

Little Bombs à la Milan

Petites Bombes à la Milan

Well butter some little bomb moulds, and place in the top of each a thinly-cut round of cooked lean ham or tongue; sprinkle the sides with finely-chopped raw parsley, then fill up the moulds with custard, as below, and place them in a stewpan containing boiling water to about three-fourths their depth, putting between them and the pan a piece of paper; put the stewpan on the fire, watch the water reboil, then cover the pan, draw it to the edge of the stove, and let the contents poach till firm; when cooked, take up and turn out the bombs on to a hot dish on a bed of grated Parmesan cheese, or with Cheese Cream sauce (see recipe). These should always be served quite hot, and are excellent for savoury or for luncheon.

CUSTARD FOR BOMBS À LA MILAN.—Put into a basin two ounces of grated Parmesan cheese, a dust of Marshall's Coralline Pepper, two ounces of finely-chopped cooked shrimps or lobster, a pinch of chopped parsley, three whole raw eggs that have been well beaten, two gills of thick cream, a pinch of salt, half a teaspoonful of anchovy essence, and three or four drops of Marshall's Carmine; mix these ingredients altogether with a fork till smooth, then use.

Croûtes à la Langham

Croûtes à la Langham

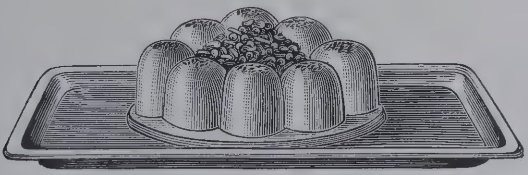
Take a slice of well-buttered toasted bread cut about a quarter-inch thick, place on it some Krüger's Appetit Sild, laying the fish close together, put on to a baking-tin, cover with a buttered paper, and cook them in a moderate oven for five to six minutes; then take up, cut into strips two and a half inches long, dish them, *en couronne*, on a hot dish, pour all over sauce prepared as below, and serve while quite hot for breakfast or savoury for dinner.

Sauce for Croûtes à la Langham.—Put into a stewpan one and a half gills of thick cream, the strained juice of a lemon, the purée from six Christiania anchovies, a dust of coralline pepper, three raw yolks of eggs, one and a half ounces of fresh butter; stir over the fire in a bain-marie till the sauce thickens, tammy, and use.

Little Bouches à la Paysanne

Petites Bouchées à la Paysanne

Break into a basin six whole raw eggs, season them with pepper and salt, add two tablespoonfuls of thick Soubise sauce (vol. i.), one ounce of grated Parmesan cheese, the same of Gruyère cheese, two gills of cream, a dust of cayenne pepper, and one ounce of cooked and finely-chopped chicken; mix well together, and with it fill up some little plain bouche moulds that are well buttered; place the moulds in a stewpan on a fold of paper, pour in boiling water to three-parts the depth of the moulds, watch the water reboil, then draw the pan to the side of the stove and let the contents poach for fifteen to twenty minutes. When firm take them up, turn out the bouches on to a potato border (vol. i.) on a hot dish, arranging them as shown in engraving; sprinkle over them a little finely-shredded truffle and cooked ham or tongue, fill up the centre of the dish with macaroni prepared as below, and serve with the sauce over for a breakfast, luncheon, or second-course dish.



Sauce for Little Bouches à la Paysanne.—Put into a stewpan two raw yolks of eggs, a dust of cayenne pepper, and a pinch of salt work into this by degrees four tablespoonfuls of cream, one ounce of fresh butter, a saltspoonful of French and the same of English mustard, a teaspoonful of lemon juice, four washed and boned anchovies (that have been rubbed through a sieve), and two or three drops of liquid carmine; stir altogether in the bain-marie till thick, tammy, and use.

MACARONI FOR LITTLE BOUCHES À LA PAYSANNE.—Take a quarter-pound of Naples macaroni, put it into boiling water that is seasoned with a little salt, simmer till tender; then drain well, cut it into one-inch lengths, and mix with a pat of fresh butter and a dust of coralline pepper, and use as directed above.

Little Cheese Mousses à la Naples

Petites Mousses de Fromage à la Naples

Take some small fancy jelly moulds and line the top of each with a little liquid Aspic cream (vol. i.), mask the other part of the moulds with liquid Tomato purée as below, let this set, and then fill up the moulds with a Cheese mousse; set them aside on ice till the mixture is cold and firm, then dip each into hot water, turn out on a clean cloth and arrange on a dish on a bed of grated Parmesan or Gruyère; sprinkle with a little raw chopped parsley and coralline pepper, garnish with little cut blocks of aspic jelly round, and serve for a second-course or luncheon or ball-supper dish.

MIXTURE FOR CENTRE OF MOULDS FOR CHEESE MOUSSES À LA NAPLES.—Mix three tablespoonfuls of grated Parmesan cheese, the same of Gruyère, and a good dust of Marshall's Coralline Pepper with half a pint of whipped aspic jelly, a quarter pint of whipped cream, one finely-chopped French red chilli (freed from pips) and a pinch of finely-chopped raw green parsley; mix together and then use.

TOMATO PURÉE FOR CHEESE MOUSSES À LA NAPLES.—Pound till smooth two or three good raw ripe tomatoes, then mix with a dust of coralline pepper, a few drops of carmine, a teaspoonful of French and the same of mixed English mustard, and half a pint of aspic jelly; rub through a tammy and use when cooling.

Eclairs à la Palmerston

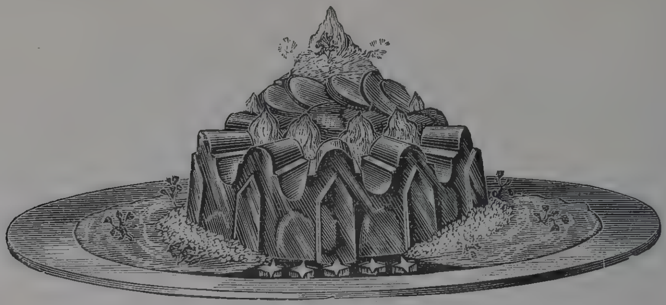
Éclairs à la Palmerston

Put into a stewpan half a pint of water, four ounces of butter, a dust of coralline pepper, and a good pinch of salt; let this boil, then mix in five ounces of fine flour and cook on the side of the stove for ten minutes, stirring it occasionally; remove it from the stove and let the mixture cool a little, then add by degrees three whole raw eggs, working the paste quickly with a wooden spoon. When it is quite smooth add two large tablespoonfuls of grated Parmesan cheese, mix up well, put the paste into a forcing bag with a plain pipe and force it out on to a greased baking-tin in lengths of about three inches by one inch, as shown in design; brush them over with whole beaten-up egg, and bake in a moderate oven for about twenty-three minutes; then remove and cut them longways, and fill them by means of a forcing bag and pipe with the Cheese custard (see recipe) or whipped cream; dish them up in a pile on a dish-paper or napkin. Serve hot or cold for luncheon or dinner savoury.

Timbal à la Jardinière

Timbale à la Jardinière

Line a fancy border mould, as shown in design, with aspic jelly about the eighth of an inch thick, then garnish it with little fresh sprigs of raw chervil and tarragon, and here and there place in the mould some quarters of hard-boiled eggs that are garnished with strips of French red chilli, and then set in the mould with a little aspic jelly, and fill up the inside of the mould between the egg with a cooked macedoine of vegetables; set this with cool aspic jelly and place on ice till quite firm, then dip the mould into hot water and turn out on a flat cold dish, and fill up the centre of the timbal with any nice cooked meat, such as chicken or other bird that is cut into thin slices and seasoned with Vinaigrette sauce (vol. i.); then by means of a large forcing bag and rose pipe cover over with a good thick Mayonnaise sauce (vol. i.). Serve for a second-course dish, or for luncheon, &c.



The macedoine of vegetables is kept ready for use in bottles or tins, and has only to be strained and used, or fresh vegetables can be boiled for them.

Appetit Sild à la Saint-Cloud

Appetit Sild à la Saint-Cloud

Take some small French rolls and cut them into rounds a quarter of an inch thick, fry them in clean boiling fat till a nice golden colour, place them on a hot dish, pour over each some of the prepared purée as below, place on top of the purée two prawns or crayfish bodies (in bottle) that have been warmed in a little butter, sprinkle over them a dust of finely-chopped raw parsley, and serve at once for a breakfast or savoury dish.

Purée for Appetit Sild à la Saint-Cloud.—Take, for twelve croûtes, about twelve appetit sild, four hard-boiled yolks of eggs, a teaspoonful of French mustard, four large sauce oysters pounded with two tablespoonfuls of Tomato sauce (vol. i.), one ounce of butter, and rub through a hair sieve; stir in the bain-marie till the mixture thickens, add a gill and a half of thick cream, the strained oyster liquor, and a dessertspoonful of capers, and use.

Anchovies à la Crème

Anchois à la Crème

Open some Christiania anchovies down the back, remove the bone, head, and tail, place each anchovy on a long croûton of fried bread, allowing one croûton to each person, cover them with a buttered paper, and cook them in a moderate oven for about five minutes; then take up, arrange them *en couronne* on a hot dish, cover entirely with the sauce as for ‘Croûtes à la Prusse,’ sprinkle over it a little coralline pepper and chopped lax, and serve hot for a savoury or breakfast dish.

Eel in Terrine

Anguille en Terrine

Remove the skin and bone from a nice fresh eel, bat it out quite flat with a cold wet chopping-knife, season it with salt, finely-chopped bay-leaf, thyme, parsley, lemon juice, and chopped eschalot; cut up the eel in lengths of about two and a half to three inches, according to the size of the terrine in which the eel is to be cooked; place the eel in layers in the jar very closely together, sprinkle them with sufficient sherry and white wine to just cover them, put one ounce of glaze and a piece of raw fat bacon on the top, place the cover on the jar and stand it in a tin of boiling water to three-parts the depth of the jar, and stand it in a moderate oven for forty to sixty minutes; then take up and put to press till cold, clean round the top of the jar, replace the lid, and serve on a folded napkin or dish-paper on a flat dish as a breakfast or luncheon dish. This dish will make nice salads, sandwiches, &c., and can be kept ready for use at any time.

Salmon Salad

Salade de Saumon

Take one and a half to two pounds of cold boiled salmon, free it from skin and bone and pick it into nice flaky pieces, season it well with salad oil, tarragon and chilli vinegar, a little raw dry mustard and mignonette pepper. Take the best parts from a nice, fresh, crisp, well-washed lettuce and a root of chicory, add to it two finely-chopped eschalots, a dessertspoonful of French capers, six boned Christiania anchovies cut up into little dice shapes, one peeled and sliced cucumber, and then mix up in a basin with a wooden spoon a quarter-pint of salad oil, two tablespoonfuls of thick cream, two raw yolks of eggs, a dessertspoonful of French mustard, a pinch of castor sugar, and half a gill of tarragon vinegar; mix up well together, and arrange a layer on an entrée or flat dish, then place on this a layer of the salmon, then another of the salad, and so on, until the dish is full; garnish round the dish with prettily stamped-out slices of beetroot and cucumber, hard-boiled yolk of egg that is sprinkled with lobster coral or coralline pepper; place here and there an olive farced with anchovies and some cooked or prepared prawns; serve for dinner, luncheon, or ball suppers. The above quantities are sufficient for eight to ten people.

Skate in Salad à la Venise

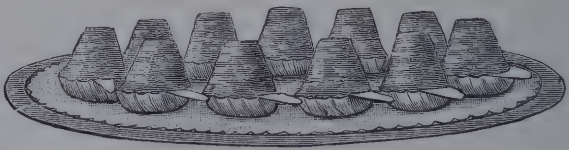
Raie en Salade à la Venise

Put a pound of nice fresh skate on a baking-tin, season it with the juice of a lemon, a little salt and coralline pepper, add a wineglassful of white wine and two ounces of butter, cover over with a buttered paper, and stand the tin in another tin containing boiling water and cook the fish in a moderate oven for about eighteen minutes. When cooked take up, pick the fish from the bone, pour over it the liquor in which it was cooked, and set it aside till cold; then sprinkle over it some finely-chopped eschalot, French gherkin shredded, some finely-chopped raw green parsley, a little coralline pepper, four hard-boiled eggs cut in dice shapes, half a pound of cooked Salsifies (vol. i. p. 90) cut up in small pieces, six sardines that have been freed from skin and bone and rubbed through a sieve; mix all together with two raw yolks of eggs, a wineglassful of tarragon vinegar and a quarter-pint of stiffly-whipped cream. Dish up in a pile, sprinkle over it a little lobster coral, and serve in the fish course for dinner or luncheon.

Little Coquilles à la Mondaine

Petites Coquilles à la Mondaine

Lightly butter some little china or plated coquille shells, and line them with a purée of game about an eighth of an inch thick; then arrange the mushrooms, as prepared below, and raw bearded oysters alternately in the shells, and by means of a forcing bag and pipe mask them over with the Masking sauce for coquilles (see recipe); then with another forcing bag and large rose pipe cover them with whipped eggs, and place the shells on a baking-tin; sprinkle them with browned bread-crumbs, and bake in a quick oven for twelve to fifteen minutes, when they should be a nice golden colour. Dish up on a dish-paper on an entrée dish, and serve one to each person for dinner or luncheon.



Mushrooms for Little Coquilles à la Mondaine.—Well wash, peel, and dry some fresh mushrooms, and stamp them out with a round cutter into little rounds about the size of a penny piece, place them in a buttered stewpan with a little pepper, salt, and oyster liquor; cook till tender, take up, and use.

Purée of Game for Little Coquilles à la Mondaine.—Add to half a pound of cooked game two tablespoonfuls of cold Brown sauce (vol. i.), a tablespoonful of port wine, a dust of coralline pepper, and a teaspoonful of Bovril; pound these till smooth, then rub through a sieve, and use.

Curried Chicken à l'Anglaise

Poulet en Kari à l'Anglaise

Pick, singe, and cleanse a chicken, cut it into neat joints, season with ground black pepper and salt, and put it into a stewpan with four large or six small onions cut in dice shapes, two or three sour apples, sliced, and fry in two ounces of butter with a bunch of herbs; then mix in a large tablespoonful of flour and a tablespoonful of Marshall's Curry Powder, the same of chutney, and a teaspoonful of curry paste, and the juice of a lemon; pour over this one and a half pints of light stock or water, and cook on the side of the stove for rather better than half an hour; then remove the meat, and pass the purée through the tammy, add a gill of cream to it, put the chicken in, and make quite hot. Dish up on a border of rice (vol. i.). Serve for an entrée for dinner or luncheon.

Chicken in Casserole

Poulet en Casserole

Pick and singe a nice fat chicken, and truss it as for braising; rub it all over with butter, then put it into the casserole bowl with about one and a half pints of really good flavoured stock made from game or poultry bones, a quarter of a pound of streaky bacon cut up into strips about an inch long, two wineglassfuls of sherry, mixed with an ounce of arrowroot, a teaspoonful of Bovril, a bunch of herbs, two peeled eschalots, and one or two fresh mushrooms, all tied up in a piece of muslin; put the bowl in a well-heated oven, and let the chicken cook for about thirty to forty minutes, during which time frequently baste it, and, if needed, add a little more good stock whilst cooking. The bird should be a nice golden colour when ready. Take out the muslin bag with its contents, remove the strings from the bird, skim the fat from the gravy, then place the bowl on a flat dish on a napkin, and serve at once. Other birds are excellent prepared in a similar manner, and may be served for a remove, or as a second-course or luncheon dish. They must always be served very hot.

Chicken à la Toulouse

Poulet à la Toulouse

Take a picked, singed, and cleansed chicken or poularde, well rub it with lemon juice, truss it for boiling, place it in a buttered paper and put it into a saucepan with enough cold water to cover it, with four peeled and sliced onions, a bunch of herbs (thyme, parsley, and bayleaf), a little salt, and a few peppercorns; place the pan on the stove and let it come to the boil, skim, and simmer for about an hour or longer according to size. When cooked take up, remove the paper and strings, pour a rich Veloute sauce (vol. i.) all over it, garnish with Financière and sliced truffle, slices of tongue, Chicken Quenelles (see recipe), and cooked button mushrooms. Place some hatelet skewers in the fowl, and serve for luncheon, dinner, or as a remove for a party.

Slices of Chicken à la Diable

Tranches de Volaille à la Diable

Take any nice neatly-cut slices of cooked chicken (boiled or roast, that left from a previous meal will answer the purpose), place them on a plate, season with a little salt, and pour over them a little warm butter, then mask them over with Devil paste (vol. i. page 32), put on a hot grill-iron and grill or broil till a nice brown colour and quite crisp on the outside. Dish up in a pile, garnish with bunches of watercress salad, and serve for a breakfast, luncheon, or second-course dish in place of a roast. Any kind of game or poultry can be used in the same way.

Chicken Purée à la Chevet

Purée de Volaille à la Chevet

Take any remains of cold chicken, free it from skin and bone, and pound it till quite smooth, then mix it with enough thick Soubise sauce (vol. i.) to make it into a stiff paste, season with a little salt, then rub through a wire sieve, make the mixture quite hot in the bain-marie; then put it into a forcing bag with a large rose pipe and force it out in the form of a border on to a hot entrée dish, garnish it round with bunches of buttered rice, as below, and quarters of hard-boiled eggs (or whole plovers' eggs when in season). Serve very hot for a luncheon or second-course dish.

Buttered Rice for Garnish for Chicken Purée à la Chevet.—Bring a quarter of a pound of Patna rice to the boil, then strain and wash it well in cold water, return it to a stewpan of boiling water, of which there should be plenty to completely cover the rice, season with a little salt, boil for twelve to fifteen minutes, strain, and rinse with boiling water, and leave in the colander to dry. When dry turn out on to a baking-tin, pour over it a little warm butter, sprinkle with a little of Marshall's Curry Powder, and put into a hot oven for about five minutes; then use, and when arranged round the purée pour over it a little Tomato butter (vol. i.).

Spread Eagle

Aigle Eployée

Take a nice fat bird, either chicken, partridge, &c., singe and cleanse it and split it down the back; leave the wings on, but remove the breast bone, and season it well inside with a little pepper, salt, and mixed English and French mustard, spreading this well over it. Sprinkle over it some chopped lean cooked or raw ham, and some eschalot, thyme, parsley, and bayleaf. Cut off the lower part of the legs just above the joint, and crack the bones just below the first joint; then place the feet of the bird into the spaces the bones have been taken from, first cleansing the feet; then skewer up the bird in a flat form; brush it well over with warm butter or dripping, put it on a well-buttered baking-tin and cook it in a moderate oven for about twenty minutes, keeping it well basted while cooking; then take up, remove the trussing skewers and replace them with silver ones. Dish up the chicken on a hot dish, garnish the top and bottom of the dish with a watercress salad, and serve, with Capsicum sauce (see recipe) round the dish, for breakfast, luncheon, or second course.

Calf's Head Collared

Tête de Veau

Cleanse half a calf's head and lay it in strongly-salted cold water for twenty-four hours before cooking, changing the water occasionally; then remove the brains and eye, put the head into a clean cloth, place it in a stewpan, cover with cold water, just bring to the boil, then strain and rinse in cold water. Return the head to the pan, cover it with light rabbit or chicken stock, some white meat bones, six bayleaves, three sprigs each of thyme, parsley, basil, marjoram, four eschalots, two blades of mace; add one pound of bacon cut up in dice, twenty-four peppercorns, twelve cloves and twelve Jamaica peppers, and let it simmer for three and a half to four hours. Then carefully take up the head on a dish, remove the cloth, take out the bones, sprinkle over with Marshall's Coralline Pepper, a little salt, some chopped thyme, parsley, and bayleaf; place some good-coloured slices of cooked ox-tongue on the seasoning cut about a quarter of an inch thick (the tongue from the head can also be cut up and used in the same way); mask the slices of tongue over with the purée prepared as below, sprinkle over some of the seasoning as used for the head, arrange on the purée ten or twelve hard-boiled yolks of eggs, pressing them well in, roll up the head in the form of a cake or galantine (or it may be put in a cake-tin), and tie it up well with broad tape. Take the gravy prepared as below and pour it entirely over the head, place a dish on the head with a weight on the top, and leave it in a cool place till next day; then remove the dish and weight, and arrange the head on a dish, serving the jelly round if liked; garnish with a little raw green parsley, and serve for breakfast, luncheon, or for any cold collation.

PURÉE FOR CALF'S HEAD.—Pound one and a half pounds of cooked fat and lean ham with four peeled eschalots and rub it through a wire sieve, colour it a bright red with a little carmine, flavour with a little coralline pepper and two wineglassfuls of sherry, and use as directed above.

GRAVY FOR CALF'S HEAD.—Mix three pints of the gravy freed from fat in which the head was cooked with three ounces of Marshall's gelatine, add to it half a pint of sherry, three bayleaves, the juice of two lemons, a teaspoonful of black and white peppercorns, and four whites of eggs; stir together over the fire till it boils, simmer for about twenty minutes, strain through a tammy, and use when cooling.

Croustades of Calf's Brains Devilled

Croustades de Cervelles de Veau à la Diable

Cut out into cutlet shapes some toasted and well-buttered slices of bread in thickness about a quarter of an inch, sprinkle with Gruyère cheese, put a slice of blanched calf's brains (vol. i.) on each, mask the slices with English and French mustard, and season with a dust of Marshall's Coralline Pepper; sprinkle a little more grated cheese and browned breadcrumbs on the top; put in the oven till the cheese begins to melt, then serve on a dish-paper and garnish with water-cress salad. Use for luncheon dish or dinner savoury while quite hot.

Calf's Brains à la St. Stephen's

Cervelles de Veau à la St. Stephen's

Take some cleansed and blanched calf's brains (vol. i.), cut them into neat slices about a quarter-inch thick, and then into little pieces, dish them on a border of purée of potatoes (vol. i.) that has been arranged by means of a forcing bag and large rose pipe on a hot entrée dish; fill up the centre with peas, pour some Tomato purée (vol. i.) round the dish, brush over the brains with a little light thin glaze, sprinkle over this a little chopped lean ham or tongue, arrange some small heart-shaped croûtons of bread (see recipe, 'Chicken à la Rubanée') all round the dish in the form of a border, and serve while quite hot for dinner or luncheon. Sheep's brains are nice prepared in the same way.

Fillets of Veal à la Boulanger

Filets de Veau à la Boulanger

Cut some nice neat slices from a piece of fillet of veal, bat them out with a cold wet chopping-knife, and trim them into neat little rounds about two inches in diameter; season them with salt and coralline pepper. Put into a sauté pan one and a half ounces of butter, three sliced onions; place the fillets on these, cover with a well-buttered paper, put the lid on the pan, stand it on the stove and fry the contents for fifteen to twenty minutes; then add to it the juice of two lemons, two chopped capsicums, a bunch of herbs (bayleaf, thyme, and parsley), sprinkle over it one ounce of Crème de Riz, one pint of gravy, a few drops of liquid carmine, two large raw ripe sliced tomatoes, a teaspoonful of Liebig Company's Extract of Meat, or an ounce of glaze. Return the pan to the fire, watch the liquor boil, then cover with the lid, draw the pan to the side of the stove and let the contents simmer for about an hour, occasionally adding a little more gravy if that in the pan becomes too thick. Then remove the fillets, take all fat from the sauce, and rub the contents of the pan through the tammy; re-warm the fillets in the sauce, dish them up on a border of potato (vol. i.) with the sauce round the base of the dish, and a purée of apples in the centre; serve for an entrée for dinner or luncheon.

Apple Purée for Fillets of Veal à la Boulanger.—Put two pounds of peeled and sliced good cooking apples into a stewpan with the juice of two lemons, one ounce of butter, two tablespoonfuls of water; boil to a pulp, rub through a fine hair sieve, re-warm in the bain-marie, and use by means of a forcing bag and large rose pipe. If the apples are juicy do not add the water.

Fillets of Veal with Anchovy Butter

Filets de Veau au Beurre d'Anchois

Take a piece of lean fillet of veal, cut it into pieces about an inch thick by two inches wide, bat out with a cold wet chopping-knife, then season with salt and Marshall's Coralline Pepper, a little finely-chopped eschalot and raw parsley; steep in warm butter, and dip into freshly-made white breadcrumbs, and grill or broil in front of a brisk fire till a nice golden colour on both sides. Then dish up on a purée of potatoes (vol. i.), place on the top of each a piece of Anchovy butter (vol. i.) about the size of a walnut, and place in the centre of the butter a prepared farced olive and a filleted Christiania anchovy. Sprinkle over, by means of a paste brush, some warm glaze, and serve at once for dinner, or luncheon, or breakfast.

Veal Cutlets à la Jardinière

Côtelettes de Veau à la Jardinière

Cut some cutlets as small as possible from the best end of the neck of veal, remove all the skin from them and bat them out with a palette knife, dipping the knife occasionally in cold water to prevent the cutlets sticking; then lard the cutlets round the edge with fat bacon and put them into a sauté pan or stewpan that is buttered, and fry them gently on the side that is not larded for about ten to fifteen minutes; then add about a quarter-pint of stock, put a buttered paper over and the lid on the pan, and braise them for about three-quarters of an hour, adding a little more stock as that in the pan reduces. Dish them up on a border of potatoes (vol. i.) or spinach (vol. i.); glaze them lightly over and garnish with a macedoine of vegetables; remove the fat from the gravy the cutlets were cooked in, boil it up again, and serve it round the dish. These are nice to serve in place of a joint for dinner or luncheon or, if cut small, for an entrée.

Tripe.—General Directions

Tripe requires very great care to clean it. It must be well and gently washed in the first instance. It is well after washing it to leave it under a water tap, that the water may continually drop on it and also pass away, for several hours. It must then be blanched with salt and water—that is, put it on the stove with plenty of cold water with a good lump or two of salt; watch it carefully, and when it is just at boiling point pour off the hot water and immerse it in cold water, wash it thoroughly well until quite cold, then place it on a board or table and scrape it well with the point of an iron spoon. When well scraped on the rough side wash and blanch again as before, then put to boil in cold water with salt to season, skim constantly and let it continue boiling for ten to twelve hours; boiling fast will make it eat tough. It is then ready to use in any of the following ways. For some dishes the tripe requires again to be cooked for some hours, as mentioned in the recipes.

Tripe à l'Anglaise

Cut two pounds of freshly-boiled tripe (see Tripe, General Directions) into little squares about one and a half inches in diameter, put them into a stewpan with eight peeled onions that are very finely sliced, add to them three pints of new milk, season with a dessertspoonful of salt and a bunch of herbs tied up together in a piece of muslin; just bring to the boil, draw the pan to the side of the stove and let the contents simmer for two and a half to three hours. Mix together in a basin till smooth three ounces of sifted fine flour, one and a half gills of thick cream, two ounces of butter broken into little pieces, then stir this on to the tripe, reboil, and let it simmer for another five minutes; remove the herbs and turn out the tripe on to a nice hot entrée dish, and serve for luncheon or dinner in the place of a joint.

Roast Tripe and Brown Caper Sauce

Boil in milk for two hours, cut in two oblong pieces of equal size, spread on the fat side of one piece a good Veal farce (vol. i.), and lay the other piece on the top. Roll it up in well-greased paper, tie it up and roast or bake it, keep it well basted; roast for one hour. When it has been roasting three-quarters of an hour remove the paper, brush over with egg, and sprinkle over it some browned breadcrumbs, put it to a brisk fire to crisp it well, and when ready to dish up serve with brown Caper sauce (vol. i.) round, or in a sauceboat.

Tripe à la Française

Cut up the tripe in small square pieces, fry it in fresh butter till a light fawn colour, then cover with good white stock, such as from boiled rabbit or veal or chicken, add four tablespoonfuls of chopped mushrooms.

one tablespoonful of chopped parsley, two eschalots, two bayleaves chopped fine, little pepper and salt; pour over these a quarter-pint of thick Bechamel sauce (vol. i.), stir till it boils, and cook for two hours very gently; add more stock as it reduces until it is the thickness of nice melted butter. Serve in a very hot deep dish with the sauce poured over.

Tripe à la Normande

Cut about two pounds of tripe into pieces about an inch square, put it in a pan with one ounce of fresh butter, two large onions, herbs, such as parsley, thyme, bayleaf, tied together, a quarter-pound of fat bacon cut in small dice, and a few fresh mushrooms; fry all till a good golden colour, then add two small tablespoonfuls of fine flour, half a pint of white wine, half a pint of water, and a teaspoonful of Bovril. Cook very slowly for two hours, adding more wine or water as the tripe cooks. Remove the fat; serve, with purée of mushrooms (vol. i.) as a border round it.

Tripe à la Provençale

Cut up the tripe in lengths of about one inch, cover it with cold water, add a little salt; when it boils strain off and wash well in cold water, put it to cook in enough cold water to cover it; let it boil very slowly for two hours, not allowing it to go off the boil while on the stove; strain it off on a sieve and well drain it. Put about one ounce of butter in a pan with about four very finely sliced onions to one pound of tripe, a little pepper and salt, a bunch of herbs, such as thyme, parsley, and bayleaf; fry all until a good golden colour, which will take about a quarter of an hour over a moderate stove, then add about two ounces fine flour. Skin six tomatoes and slice them, add the juice of one lemon and about one and a half pints of good stock. Let this boil and skim it well; let it continue boiling again for about one and a half hours, taking great care that it does not boil fast, as this would make it tough. Remove the bunch of herbs, take off any fat from the top, and serve, with fried croûtons round the base, very hot.

Tripe in Fritot à la St. James

Cut a pound of freshly-cooked tripe into pieces about one and a half inches square, and put them into a stewpan with one and a half pints of reduced Espagnol sauce (vol. i.), one wineglassful of white wine, and one chopped eschalot; just bring to the boil, then draw the pan to the side of the stove and let the contents simmer till the tripe is tender, removing any fat that may rise to the surface. Then take up the tripe; dissolve in the sauce four sheets of Marshall's gelatine, let it cool a little, then mask the pieces with it, and put them aside till cold, and wrap each piece in a small cleansed dry piece of pork caul; dip each into frying batter (vol. i.), and then fry them in clean boiling fat a nice golden colour, turning them frequently with a slice. When cooked, drain them on a pastry-rack, dish up on a paper on a hot dish, garnish with fried parsley (vol. i.), and serve for an entrée for dinner or luncheon.

Tripe à la Chantilly

Take about two pounds of cooked tripe, and cut it into strips a quarter of an inch thick and two and a half inches in length, put it into a stewpan with a little salt and sufficient cold water to cover it, and just bring to the boil; then strain and drain well on a hair sieve. Put into another pan two ounces of butter, six finely-sliced onions, season with a teaspoonful of salt and a good pinch of coralline pepper, and fry together for about twenty minutes, stirring them now and again with a wooden spoon. Then add to the tripe four ounces of Marshall's Crème de Riz, a bunch of herbs, the strained juice of two lemons, one ounce of glaze, the purée and liquor from a tin of tomatoes, a quarter-pint of mushroom liquor, half a pound of lean raw bacon or ham cut into tiny dice shapes, and two French red chillies chopped fine; stand the pan again over the fire and let the contents simmer for two and a half hours, shaking the pan about frequently during that time; remove any fat that may rise, add one dozen sliced cooked button mushrooms, remove the herbs, and turn out the tripe on to an entrée dish; arrange a border of olive potatoes (vol. i.) round the dish, and serve as an entrée for dinner or luncheon.

Curried Tripe à l'Ind

Tripe en Kari à l'Ind

Take two pounds of tripe (see General Directions) and cut it in lengths of about one inch and fry it in two ounces of butter, cover with good stock, and cook for about two hours. Fry in another pan six peeled and finely-sliced onions, three sour apples, and four mushrooms, in two ounces of butter till a good golden colour, add a bunch of herbs to it (such as thyme, parsley, bayleaf), a quarter-teaspoonful of ground ginger, half a teaspoonful of salt, a pinch of ground cinnamon, half a grated cocoanut, the milk of one cocoanut, one ounce of Marshall's Curry

Powder, two ounces of Marshall's Crème de Riz, a little white pepper, the juice of a lemon, two ounces of good glaze, and one and a half pints of good stock; cook till tender, boil down to a thick consistency, tammy it, and add the tripe; make quite hot again in the bain-marie and serve with curry rice (vol. i.) formed as a border, and some on a napkin. Garnish the dish here and there with French red chillies that are finely shredded, and a sprinkling of saffron and chopped parsley.

Cutlets à la Silésienne

Côtelettes à la Silésienne

Prepare half a pint of thick Bechamel sauce (vol. i.), add to it eight large tablespoonfuls of Naples macaroni that is cooked and cut in little rings, one ounce of cooked ham or tongue cut in little dice shapes, and the same amount of truffle and mushroom, and two ounces of grated Parmesan cheese; mix all together and put on one side till cold. Divide into quantities of about a dessertspoonful in each, roll out with flour, dip them into whole beaten-up egg and into freshly-made white breadcrumbs, form into cutlet shapes with a palette knife, put them into a frying-basket and fry in clean boiling fat till a nice golden colour. Dish up in round form, pour a Cheese Cream sauce (see recipe) over it, brown with a red-hot salamander, and serve, with Tomato sauce (vol. i.) in the centre, for a luncheon, entrée, or second-course dish.

Niokes à la Romaine

Niokes à la Romaine

Put into a stewpan one and a half gills of new milk, one ounce of good butter, a quarter of an ounce of salt, a dust of coralline pepper, and one ounce of grated Parmesan cheese; bring to the boil, add two and a half ounces of sifted fine flour, stir altogether over the fire for three or four minutes; then take up, leave till somewhat cool, and mix into it two small or one and a half large whole eggs. Put the mixture into some little buttered quenelle tins by means of a forcing bag and pipe, smooth the tops evenly with a hot wet knife, and stand the tins in a sauté pan on a fold of paper, cover over with boiling milk and water that is seasoned with a little salt; stand the pan on the stove, watch the water reboil, then draw the pan to the side of the stove and poach for about fifteen minutes. Then take up on a sieve, place some on a well-buttered entrée dish in which is a gill of thick cream, cover all over with the prepared sauce, then arrange over this another layer of the Niokes, and continue thus until the dish is full, using for the last layer of the sauce a forcing bag with a large rose pipe; clean the edge of the dish, sprinkle here and there a few browned breadcrumbs, stand the dish in a deep tin containing some boiling water and put it to cook in a quick oven for twenty-five minutes, when it should be a nice golden colour, and serve at once for luncheon or second-course dish.

Sauce for Niokes à la Romaine.—Put into a stewpan four raw yolks of egg, a good pinch of salt, and a dust of coralline pepper, three ounces of butter, four ounces of fine flour sifted, stir on to it one and a half pints of single cream or milk and three ounces of grated Parmesan cheese; stir on the fire till boiling, then tammy, and use.

Breakfast Cutlets

Côtelettes à la Déjeuner

Put half a pint of milk into a stewpan to boil with a blade of mace and one eschalot, then mix it on to two ounces of fine flour and two ounces of butter that have been fried together without discolouring; stir this on the fire till it boils, season with a little salt and a tiny dust of cayenne pepper, then add two raw yolks of eggs to thicken, and stir again over the fire, taking care it does not boil; tammy, and mix with it about three ounces of cooked chicken (or a similar quantity of any kind of game or poultry) cut in small thin slices about the size of a threepenny piece, one tablespoonful of cooked tongue or ham, one or two sliced truffles if you have them, and two or three button mushrooms. Leave the mixture till cold, then roll into balls about the size of a pheasant's egg with a little flour; dip these into freshly-made white breadcrumbs, form them into cutlet shapes with the hand and a palette knife, and fry them to a pretty golden colour in clean boiling fat; dish on a fried croûton of bread or on a potato border (vol. i.), and serve any nice vegetable in the centre and Tomato sauce (vol. i.) round the base. Serve hot for an entrée for luncheon or breakfast, and for the latter they may be served plainly on a dish-paper or napkin.

Little Brioches a la Vienne

Petites Brioches à la Vienne

Take, for ten to twelve persons, half a pound of Brioche paste (see vol. i. page 332), roll it up into balls about the size of a small chicken's egg, using a little flour for the purpose; then put them on a lightly-greased baking-tin, and brush each over with raw beaten-up whole eggs to which has been added a little cold milk ; put them into a moderate oven, bake till a nice brown colour, which will take from twenty-five to thirty minutes, then remove the brioches from the tin and put them on a pastry-rack till cold. Take a small pointed knife and carefully cut open each brioche at the side about half-way, fill up the bottom side with a purée of meat as below, fill in the top side with a salad of lettuce, close up the brioches again into their original form, and serve in a pile on a dish on a paper or napkin. The gilt papers, either gold or silver, are very effective in this service. Serve for ball suppers, race luncheons, or shooting parties.

PURÉE OF MEAT FOR LITTLE BRIOCHES À LA VIENNE.—Take half a pound of white meat, chicken or pheasant, freed from bone and skin, pound till smooth with two tablespoonfuls of thick cream, a pinch of salt, one ounce of butter, two tablespoonfuls of thick Bechamel sauce (vol. i.) ; then rub through a fine sieve, and use.

CHAPTER VIII

REMOVES AND ROASTS

Boiled Chicken—Champagne Sauce

Poulet Bouilli—Sauce Champagne

TAKE a chicken trussed for boiling; rub it over with lemon juice; place a piece of slitted fat bacon on the breast, tie it on; wrap the chicken in a well-buttered cloth; put it into a stewpan with sufficient boiling water to cover, with three or four sliced onions, a bunch of herbs, about twelve black and white peppercorns, and enough salt to season it; bring to the boil, and simmer for forty to sixty minutes, according to the size of the fowl. Then take up, remove the string and paper, place on a flat dish (leaving on the bacon, if liked), pour over it a good Champagne sauce (see recipe). Serve the chicken for dinner or luncheon while quite hot.

Boiled Chicken à la Napolitaine

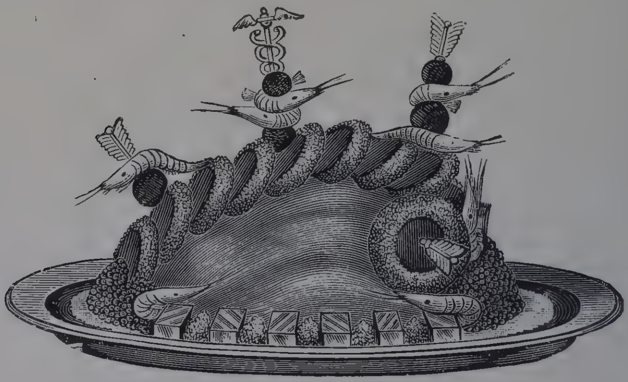
Poulet Bouilli à la Napolitaine

Cleanse and truss the chicken for boiling; rub it over with a piece of lemon, tie a piece of fat slitted raw bacon on the breast, and wrap it in a buttered paper; place it in a saucepan with one or two sliced onions, a little celery, carrot, and a few peppercorns, two cloves, a little salt, and a bunch of herbs; cover with boiling water; simmer for about three-quarters of an hour or longer, according to size; keep it skimmed. When ready to serve, remove the paper and strings from the chicken, pour Cheese Cream sauce (see recipe) over, and garnish the chicken with Neapolitan garnish (see recipe). The liquor from the chicken can be used for the sauce, and the vegetables for the stock-pot, &c.

Chicken à la Bechamel

Poularde à la Bechamel

Take a nice fat fowl, pick, singe, and draw it, and truss it either with skewers or strings for boiling; rub it over well with lemon juice, and then place it in a buttered cloth, with two or three slices of fat bacon on the breast; tie it up in the cloth, and put it into a stewpan, as for 'Boiled Chicken, Champagne Sauce,' and let it simmer gently on the side of the stove for about an hour; then remove the stewpan from the stove, and let the bird remain in the liquor till cold. Take it up, and remove the trussing strings or skewers, and mask it over about a quarter of an inch thick with white Chaudfroid sauce (vol. i. page 26), and afterwards mask it over with a little liquid aspic jelly. Dish up and garnish it straight down the breast with little rounds of cooked ox tongue or lean ham about one-eighth of an inch thick and one and a half inches in diameter, stamped out with a plain round cutter; mask these over with a little aspic jelly that is coloured with a few drops of Marshall's Liquid Carmine, using this when it is cooling, and placing the pieces on a baking tin or flat dish while masking them, and after the jelly is quite set cut the rounds out and arrange them as directed above, overlapping each other. Have some finely-chopped aspic jelly, and by means of a forcing bag with a small plain pipe, garnish the rounds as shown in the engraving; have some prawns or crayfish with whole truffles arranged on hatelet skewers, and pierce these through the breast and through the wings of the bird, garnishing the latter with one of the rounds of tongue or ham; round the poularde place as a border some good-sized prettily cut blocks of aspic, and also here and there some chopped aspic between, and little sprigs of fresh tarragon and chervil. This forms a nice dish for any cold collation.



Chicken à la Cannes

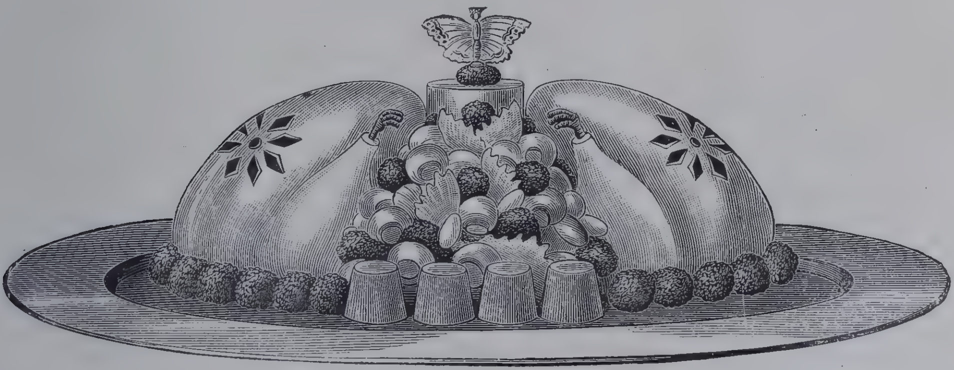
Poulet à la Cannes

Pick, singe, and bone a fowl, as for Galantine (vol. i.), and season the inside with pepper and salt; prepare a farce thus:—Put eight hard-boiled yolks of eggs chopped fine, six ounces of fat and lean raw ham, one and a half pounds of fresh pork or veal (that has been pounded and passed through a coarse wire sieve), two chopped eschalots, a good tablespoonful of chopped parsley, a saltspoonful of chopped thyme and bayleaf, and two ounces of freshly-made white breadcrumbs into a basin, and mix with it two whole raw eggs, then add one dozen raw bearded oysters; stuff the chicken with this farce and fasten it up well to prevent the stuffing escaping; tie it in a well-buttered cloth and put it into a stewpan with enough good flavoured boiling stock to cover it; let it simmer from half to three-quarters of an hour (according to the size of the fowl), take up and leave till cool, then remove the cloth and roll up the fowl in dried pork caul; fasten it with a needle and cotton, leaving a piece of the cotton hanging, so as to draw it away after cooking, then dust it well with flour, brush over with whole beaten-up egg, and roll it in white breadcrumbs; place it in a pan with enough clean boiling fat to cover it, and fry for eight to ten minutes, when it should be a nice golden colour; dish up on a bed of crisply-fried parsley on a dish paper, and serve Veloute sauce (vol. i.) in a sauceboat. This can be served for a remove for dinner or luncheon dish, and is also excellent when cold.

Chickens à la Chancelière

Poulardes à la Chancelière

Take two good fat poulardes, bone them, free the feet from the top skin, and clip the nails off, and press them into the leg where the bone has been taken from; fill the birds with farce (see 'Chicken à la Viennoise'), and truss them for boiling, making them as nice a shape as possible; place a piece of fat bacon on the breast of each, and tie them up in a well-buttered cloth. Put into a stewpan the bones from the birds, the liquor and beards from the oysters used in the preparation of the farce, some vegetables, such as carrots, onions, celery, leek, thyme, parsley, and bayleaf, two blades of mace, a little salt, and a teaspoonful of peppercorns; place the poulardes on this, and cover with light stock or



water; put the pan on the stove, just bring the contents to the boil, skim it, and let it simmer very slowly for about one and a quarter to one and a half hours. Take up, put away till cold, then remove the cloths and bacon, and mask one side of each poularde with Tongue purée (see recipe), and the other side with Aspic cream (vol. i.). Take some prettily-cut shapes of truffle, and ornament the breasts of the birds with them, using a little liquid aspic jelly to keep the garnish in its place; then coat over the truffle with a little more of the jelly to give it a glazed appearance. Place in the centre of the dish on which the poulardes are to be served a block of boiled rice (see recipe) and some finely-chopped aspic jelly; arrange the poulardes as shown in the engraving; place a hatelet skewer in the centre of the rice, garnish the back and front of the rice block with Financière garnish, and arrange round the base of the dish some tomatoes and little timbals of *pâté de foie gras*, and serve for a ball supper or luncheon dish. The stock left from the braising of the poulardes will make excellent soup.

FARCE FOR CHICKEN À LA CHANCELIÈRE.—Take, for two poulardes, four pounds of fresh fat and lean loin of pork, and free it from skin and sinews; also three pounds of fillet of veal, and three dozen bearded sauce oysters; pass these twice through the mincing machine or chop them very finely, then mix them in a basin with a half-pint of sherry, salt, and white pepper, the strained juice of two lemons, and three whole raw eggs; divide the mixture into portions, and place it on a well-wetted slab to about half an inch in depth, and make it quite smooth. Cut some very thin slices of French larding bacon, about nine or ten inches square and not quite a quarter of an inch thick; place these on the farce, and spread a layer of *pâté de foie gras* all over it, about a quarter of an inch thick; sprinkle over this a little sherry and a little sliced truffle, pressing the latter well into the *foie gras*; then roll up the farce from the end in the form of a jam roll pudding, using a little cold water for the purpose, and use for stuffing any boned raw birds.

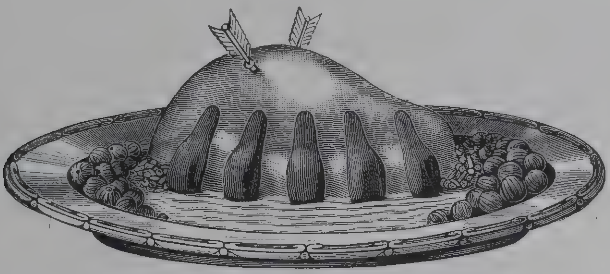
TOMATOES FOR CHICKENS À LA CHANCELIÈRE.—Take some very tiny raw tomatoes; cut off the tops, and scoop out the seeds; season them with pepper, salt, lemon-juice, and salad oil, and fill them up with Tartare sauce (vol. i.), using a bag and pipe for the purpose; keep on ice till wanted for use.

TIMBALS FOR CHICKEN À LA CHANCELIÈRE.—Line some little timbal-moulds thinly with aspic jelly, garnish the tops with a little cut truffle, fill up with *pâté de foie gras*, setting it with a little aspic jelly, and place the moulds aside till set; then dip into hot water, and turn out. Arrange these on the dish as shown in the engraving.

Chicken au Réveil

Poularde au Réveil

Take a nice cleansed poularde, truss it for boiling, rub it well with lemon juice and sprinkle it with salt, place a strip of fat bacon on the breast, and tie the bird up in a piece of buttered muslin, then put it into a stewpan with two or three sliced onions, one carrot, one turnip, and a strip or two of celery; cover with light stock or water that is seasoned with lemon juice and salt; bring this to the boil, and simmer gently for one hour; then take up the bird, remove the muslin and bacon, and dish up the poularde on a purée of potatoes (vol. i.); cover with Cheese Cream sauce (see recipe), arrange some little tongues, as below, around the poularde, as shown in the engraving, and garnish each end of the dish with cooked artichoke bottoms and braised onions. Ornament the top of the bird with two hatelet skewers and serve hot for a remove for dinner or luncheon. Turkey or pheasant can be served in the same way.



Tongues for Chicken au Réveil.—Butter some little tongue moulds, sprinkle them with a little raw chopped parsley, and fill them with the farce as below, using a forcing bag and small plain pipe for the purpose; stand the moulds in a tin on a fold of foolscap paper, surround them with boiling water to three-parts their depth, watch the water reboil, then draw the pan to the side of the stove and let the contents poach for fifteen minutes; then turn out the tongues and use as directed above. For the farce take half-a-pound of lean cooked ham or tongue and pound it till smooth, then pound six ounces of Panard (vol. i.) with one large tablespoonful of thick Bechamel sauce (vol. i.), one ounce of butter, a dust of cayenne, a few drops of carmine, and a large tablespoonful of sherry; mix in three raw eggs, rub through a wire sieve, and use.

Chicken à la Toulouse

Poulet à la Toulouse

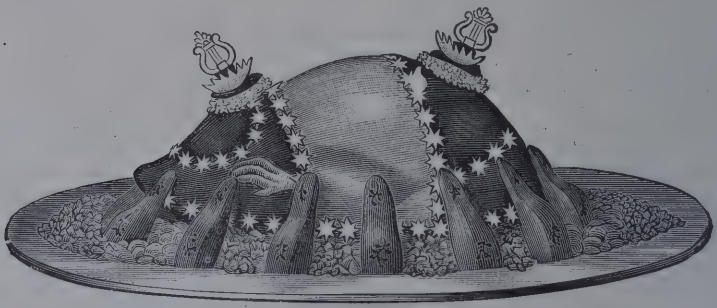
Take a picked, singed, and cleansed chicken or poularde, well rub it with lemon juice, truss it for boiling, place it in a buttered cloth, and put it into a saucepan, as for 'Boiled Chicken, Champagne Sauce'; when cooked, take up, remove the paper and strings, pour a rich Veloute sauce (vol. i.) all over it; garnish with Financière and sliced truffles, slices of tongue, chicken quenelles, prepared as below, and cooked button mushrooms. Place some hatelet skewers in the fowl, and serve for luncheon, dinner, or as a remove.

Quenelles for Chicken à la Toulouse.—Pound a quarter of a pound of raw chicken till smooth; then pound three ounces of panard with half an ounce of butter, a little salt and white pepper, and a dessertspoonful of Bechamel sauce (vol. i.); add the latter to the meat with two whole raw eggs, and rub through a fine wire sieve; put into buttered quenelle tins that are masked alternately with chopped green parsley and chopped cooked ox tongue; poach for fifteen minutes in boiling water; take up on a cloth, and use.

Chicken and Little Tongues à la Viennoise

Poularde et Petites Langues à la Viennoise

Take a nice white fowl, picked, singed, and boned, with the exception of the bottom part of the back and legs and wings, turn the bird inside out, season with chopped parsley, salt, and coralline pepper, then turn it back into its natural form, and farce it from the neck end with the farce prepared as below; sew up the opening, take off the feet, skin them and return to the bird, having trimmed and shortened them at the bone; rub the bird well all over with butter, wrap it in a well-greased paper, place it on a baking-tin, and roast it in front of the fire for forty to fifty



minutes, according to the size of the fowl; keep it well basted while cooking, and when a nice golden colour, take up and set aside till cold. Then mask it over with brown and white Chaudfroid sauce (as in engraving), garnish with Aspic cream (vol. i.) that is cut with a fancy cutter, and sprigs of chervil and French red chilli, setting the garnish with a little more aspic jelly. Dish up on a bed of chopped aspic, garnish round with the little prepared tongues, arrange here and there some Financière on hatelet skewers, arrange between these some blocks of aspic and any nice vegetables, seasoned with salad oil, tarragon vinegar, chopped eschalot, salt and coralline pepper, and serve for a ball supper or for any cold collation.

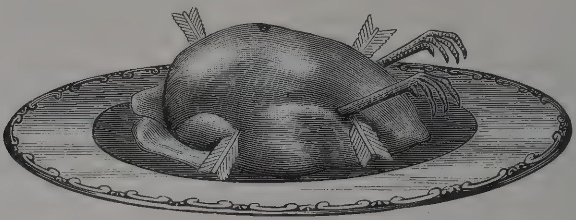
FARCE FOR CHICKEN À LA VIENNOISE.—Pass one pound of veal, rabbit, or chicken, and one pound of lean raw pork or bacon through a sausage machine, then rub it through a coarse wire sieve and mix in a basin with two wineglassfuls of cooking sherry, twelve raw bearded sauce oysters cut in dice shapes, a saltspoonful of Marshall's Coralline Pepper, one chopped eschalot, two ounces of lean cooked ham or tongue, a little salt, two whole raw eggs and a teaspoonful of finely chopped parsley. Mix together and use.

TONGUES FOR CHICKEN À LA VIENNOISE.—Line some little tongue moulds with liquid aspic jelly, garnish with tiny sprigs of chervil, set with aspic, fill each with the purée prepared as below, leave them in a cool place till set, then dip them into warm water, turn out on to a cloth and use. For the purée take six ounces of lean cooked ham or tongue, one tablespoonful of Tomato sauce (vol. i.), one hard-boiled yolk of egg, a dust of coralline pepper and a few drops of carmine; pound together till smooth, then mix with it a quarter-pint of oyster liquor, the same quantity of strong well-flavoured stock that has been mixed with a quarter-ounce of gelatine and half a wineglassful of sherry; rub through a fine hair sieve before setting, then slightly dissolve and mix with a tablespoonful of thick cream and use when beginning to set.

Roast Chicken à la Biarritz

Poularde Rôtie à la Biarritz

Pick, singe, and bone a nice poularde, and season it inside with pepper and salt, finely-chopped parsley, a very little chopped eschalot, and a good sprinkling of finely-chopped lean cooked ham; then prepare an Oyster Soufflé mixture for farcing (see recipe), and fill up the poularde with it; sew it up with a needle and cotton and truss as for roasting, rub all over with warm butter or dripping, put a greased paper over, place it in a well-greased baking-tin, and cook in a moderate oven for an hour, or if the bird is a large one, for an hour and a quarter, keeping well basted while cooking. Take up on a hot dish, remove the papers and trussing strings, arrange four hatelet skewers in it as in engraving, and serve with Biarritz sauce round the base, and use for a remove for dinner or luncheon. Always serve while quite hot.



Chicken à la Financière

Poularde à la Financière

Pick, singe, and truss a poularde, and lard the breast with lardons of fat bacon, then trim these evenly with a pair of scissors, place the poularde in a stewpan to braise (vol. i. page 180), cover the breast of the fowl with a piece of buttered paper; put a cover on the pan, place it on the stove, and allow the contents to fry together for fifteen minutes, then add a quarter of a pint of good stock, re-cover the pan, and place it in a rather quick oven for about one hour, keeping well basted over the paper with the stock and add more stock, as that in the pan reduces. When cooked remove the chicken from the pan and put it on a baking-tin, brush over with a little warm glaze and return to the oven for about ten or twelve minutes to crisp; strain the gravy from the fat, then add the gravy to about three-quarters of a pint of good Brown sauce (vol. i.), and boil together with two or three fresh mushrooms, keeping skimmed while boiling; when reduced about one-fourth part, pass through the tammy cloth; reboil, pour round the chicken and garnish with Financière garnish that has been heated in the bain-marie and arranged on hatelet skewers and serve for a remove. The Financière is kept ready for use in bottles.

Chicken à la Savoy

Poularde à la Savoy

Pick, cleanse and singe a nice fat white poularde, and truss it for braising; lard the breast with fat bacon, and place the bird in a well-buttered stewpan and braise with vegetables, &c., as for 'Chicken with

Nouilles'; cover the bird with a well-buttered paper, place the lid on the pan and fry for about twenty-five minutes, then add half a pint of champagne and the same of sherry, boil up and cook in a quick oven for about fifty minutes, occasionally basting the poularde over the paper and adding more of the wine as that in the pan reduces; then take up the bird and brush it over with warm glaze; strain off the liquor and add to it one ounce of glaze, the contents of a tin or large bottle of truffles, the juice of two lemons, a pinch of castor sugar, a dust of cayenne and a pint of reduced Espagnol sauce (vol. i.); boil this up, then put the fowl in the pan, keep the gravy skimmed and let the contents boil for about fifteen minutes, then take up the bird, remove the strings, pour the sauce all over it, and garnish with large slices of goose liver (*foie gras naturel*) and hatelet skewers. The poularde can be boned if liked and filled with truffles and whole liver before braising. The preserved liver only requires to be heated before using, and this is done by placing the tin containing it in the bain-marie after it has been opened. Fresh truffles would be best if in season.

Braised Chicken and Nouilles

Poularde Braisée aux Nouilles

Have the poularde trussed for braising, then lard it with lardons of fat bacon, trim the lardons evenly, and put the poularde into a stewpan to braise (vol. i. page 180); then add a quarter of a pint of good stock, and put the pan on the side of the stove or in the oven and cook gently for one hour, during which time add more stock frequently. Then take up the fowl from the pan, brush it over with a little warm glaze, and put it in the oven to crisp and brown; then strain the fat from the gravy and pour round the dish on which the chicken is to be served; dish up on a pile of Nouilles (vol. i. page 40), pour some Cheese purée over (see recipe), then crisp quickly with the red-hot salamander and serve for dinner or luncheon. Pheasants and other birds are excellent prepared in a similar way. The vegetables from the braise can be used up in the stock-pot.

Chicken Farced with Ox Tongue

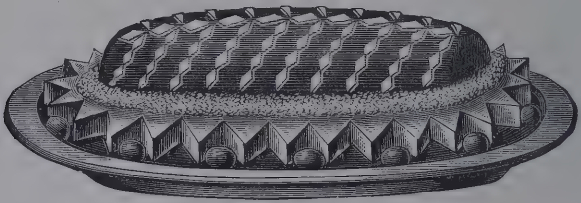
Poularde Farcie au Langue de Bœuf

Take a picked, singed and cleansed poularde, and split it down the back; remove all the bone from it, leaving the feet on; season it inside with white pepper and salt, and then spread over this a layer of farce (see 'Chicken à la Viennoise') about two inches thick; smooth this over with a wet palette-knife, then place a cooked ox tongue (that has been skinned and trimmed) on the farce, and close up the poularde into its natural form; sew it up with a needle and cotton, then truss it as for braising. Rub it well over with lemon juice, put it into a well-buttered cloth, and place it into a stewpan with boiling light stock or boiling water, to which has been added a good plateful of cleansed vegetables, such as carrots, onions, leeks, celery, turnips, and herbs (basil, thyme, marjoram, bayleaf, and parsley), a teaspoonful of peppercorns, a blade or two of mace, and four or five cloves; watch the stock reboil, then draw the pan to the side of the stove, put the cover on, and let the contents simmer gently for about one and a half hours, then put it aside and let it remain till cold. Remove the cloth and strings from the poularde and mask over with white Chaudfroid sauce (vol. i.), then mask it over with liquid aspic jelly, using these mixtures when just thickening; dish up the poularde, garnish round with little cut blocks of aspic and any nicely-cooked vegetables, such as macedoine, which has been mixed with a little salad oil and tarragon vinegar, and serve for a ball supper or cold collation. The stock in which the poularde was cooked may be used for a thick white soup, or it may be clarified for clear soup if liked.

Duck à la Provençale

Caneton à la Provençale

Take a picked, singed and boned duck, turn it inside out, and season it with salt, Marshall's Coralline Pepper, lemon juice, finely-chopped eschalot, chopped Spanish olive, chopped parsley, thyme, bayleaf, and lean cooked tongue or ham. Prepare a farce as below, and fill up the inside of the duck; then roll it up in the form of a galantine, tie on it a piece of fat raw bacon, slitted here and there, and tie it up in a strong cloth so as to keep the shape as nice as possible. Put in a stewpan two or three sliced onions, a few slices of carrot, turnip, celery, fresh mushroom, a good bunch of herbs, one pint of cooking white wine, the juice of two lemons, a teaspoonful of black and white peppercorns, six or eight cloves, two blades of mace, a few bacon bones, and enough good



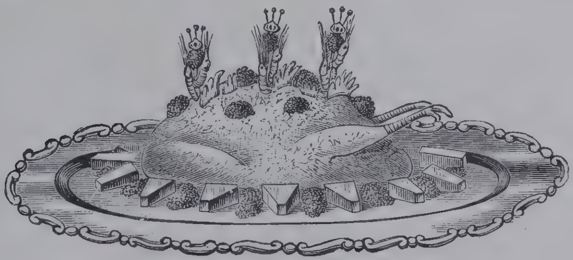
light stock to cover; simmer gently for about an hour, then take up and retie the bird, and leave it in press in the stock till cold; then take up, remove the cloth &c., and mask over with brown Chaudfroid (vol. i.); garnish with hard-boiled white of egg, French chillies and gherkins; set this garnish with a little more aspic jelly, then dish up the bird, garnishing with blocks of Aspic cream (vol. i.), and aspic jelly, and Spanish olives; serve for dinner or luncheon with iced Orange sauce (see Sauces) in a boat.

FARCE FOR DUCK À LA PROVENÇALE.—Take half a pound of cooked chicken, half a pound of cooked pheasant or other game, and pound both together with six ounces of cooked tongue or ham and four hard-boiled yolks of egg; rub through a wire sieve, then add a wineglassful of sherry, mix with six ounces of freshly-made white breadcrumbs, a good pinch of salt and coralline pepper, two finely-chopped eschalots, a tablespoonful of chopped truffle, the same of tongue, and three whole raw eggs; mix well together, then use.

Cold Turkey à la Grande Duchesse

Dindonneau Froid à la Grande Duchesse

Pick, singe, and cleanse the turkey, and draw the sinews from the legs; cut off its head, and open it at the back of the neck and remove the backbone and breastbone as far as the leg joint, removing the entrails with the carcase; then stuff it (see Farces), sew it up, and truss it for boiling. The feet should be just dipped in boiling water, and then the outer skin removed, the sinews cut off, and the toes cut short, and the lower part of the leg with the foot replaced; tie the turkey up in a well-buttered cloth, and put it to boil for one and a half to two hours, according to size of the bird, in good stock with vegetables, such as carrot, onion, celery, and herbs (basil, marjoram, bayleaf, thyme and parsley), a few black and white peppercorns, six or eight cloves, and a blade or two of mace; let the stock come to the boil, then draw the pan to the side of the stove and let it simmer gently till cooked. Take up the turkey, remove the cloth, and let it get cold; it is best to boil



the turkey the day before it is to be dished up. When cold remove the strings, and mask the bird over with white Chaudfroid sauce (vol. i.), putting on two or three coatings of the sauce until it is well masked; when the sauce is somewhat set lightly mask that over with aspic jelly which is not quite set, so as to give the surface a polish, and at once sprinkle over it some finely-shredded blanched pistachio nuts; when the aspic is set dish up the turkey and garnish it round with ornamentally cut pieces of aspic; take three hatelet skewers, and on them place some of the prepared crayfish or cooked prawns, and truffle, or Financière garnish, and *pâté de foie gras*, and arrange them on the breast of the turkey, as in the engraving, also garnish the breast with cockscombs or Financière garnish and truffles. This dish can be served for any cold collation, ball supper, &c., and forms an important dish. Poularde may be prepared in a similar manner.

Farced Turkey

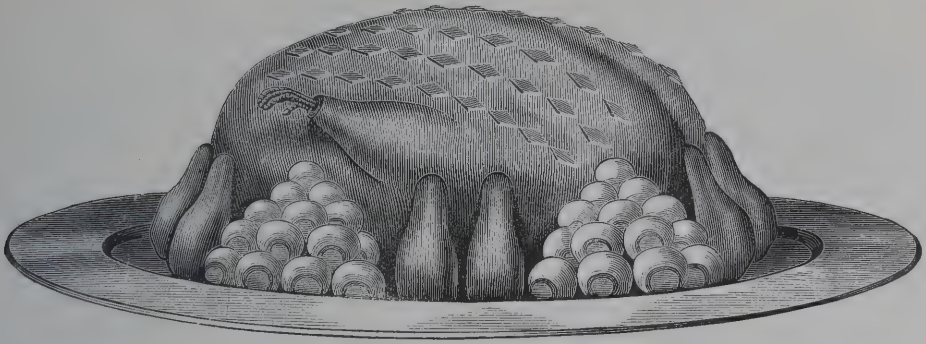
Dindonneau Farci

Pick and singe a young fat turkey and bone it as for a galantine, then fill it with farce (see recipes, Farces), and truss it into a nice form; rub it all over with lemon juice, place a few slices of fat slitted bacon on the breast, and tie it up in a well-buttered cloth; put it into a stewpan in boiling water or light stock, to which add a good plateful of raw cleansed vegetables, such as carrots, leeks, celery, onions, and herbs, also a few peppercorns and a blade or two of mace; watch the liquor reboil, then place the cover on the pan and let the contents simmer very gently for two and a half to three hours. When cooked, take up and put the turkey aside until the next day, then remove the cloth and trussing strings, &c., and mask the turkey about a quarter of an inch thick with Bechamel Chaudfroid sauce (see recipe), and when this is set mask it all over with liquid aspic jelly, which should be used when somewhat cool; dish up, and garnish with aspic jelly and macedoine of vegetables, or with button mushrooms or Financière, and serve for a ball-supper or luncheon dish. The above would be sufficient for twenty persons.

Turkey à la Spezzia

Dindonneau à la Spezzia

Pick, singe, and cleanse a nice fat young turkey, bone it and truss it as for braising, placing the feet in the legs, as shown in the engraving. Take two pounds of raw fat and lean ham, pound it or pass it twice through a sausage machine, and rub it through a coarse wire sieve; mix with it six or eight large truffles, the contents of a tin of button mushrooms, two finely-chopped eschalots, one pound of chestnut crumbs, four whole raw eggs, and a pinch of Marshall's Coralline Pepper; mix well all together and put it inside the turkey; sew up the bird, place it in a stewpan with one ounce of glaze, a pint of cooking champagne, and a large bunch of herbs; place the cover on the pan, and let the contents simmer very gently on the side of the stove for one and a half to two hours, keeping the bird well basted while cooking (so that the skin does not break), and adding the liquor from the tin of mushrooms. When cooked put the bird aside till cold, then mask it over with Brown Chaudfroid (vol. i.), garnish the breast as in engraving, with little diamond-cut shapes of truffle, French red chillies, and hard-boiled white of egg, setting the garnish with a little liquid aspic jelly. Dish up the turkey, and garnish round it with Curried Mushrooms (see recipe) and little tongues prepared as below. Arrange here and there on the dish some finely-chopped aspic jelly, and serve for a ball supper or for any cold collation. The bones and trimmings from the turkey can be used up in the braising and afterwards put into the stock-pot.



Tongues for Turkey à la Spezzia.—Take some little tongue-moulds, line them thinly with aspic jelly, then with Aspic cream (vol. i.), and let this set; then fill them with a cooked macedoine of vegetables, setting this with a little liquid aspic, then when the whole is set, dip the moulds into hot water, turn them out on a cloth, and use as directed.

Braised Turkey with Chestnut Purée—Mousseline Oyster Sauce

Dindonneau Braisé au Purée de Marrons—Sauce d'Huîtres Mousseline

Pick, singe, and cleanse a nice turkey, and stuff it with herb farce, truss it for braising, and lard the breast of the bird in two or three rows each side with lardons of fat bacon. Put in a large stewpan two ounces of butter, a large bunch of herbs (bayleaf, thyme, parsley, basil, and marjoram), a teaspoonful of black and white peppercorns, eight or ten cloves, two blades of mace, two cleansed sliced carrots, one turnip, four or five onions, three or four strips of celery, and one cleansed leek; place the turkey on these, cover it over with a buttered paper, put the cover on the pan, and fry the contents for about half an hour, during which time shake the pan occasionally to prevent the vegetables burning, then add to it about half a pint of boiling stock; replace the lid, put the pan on a moderate fire or in the oven and braise for two to two and a half hours, during which time add a little more stock as that in the pan reduces; when cooked take up the turkey with a fork, remove the trussing-strings, put the bird on a baking-tin, and brush it all over with a little thin warm glaze, and put it again into a hot oven for about fifteen minutes, when it should be a nice brown colour and crisp. Arrange on a hot dish, garnish with watercress salad (vol. i. page 31), and serve with it a purée of chestnuts (vol. i.). Have Oyster Mousseline sauce (see recipe) handed in a sauceboat, and pour the gravy from the braise, that has been freed from fat and strained, on the dish, and serve at once. Hatelet skewers may be used for garnishing the bird if wished. Serve for a remove for dinner party or luncheon while quite hot.

Turkey à la Chevet

Dindonneau à la Chevet

Pick, cleanse, and singe a nice young turkey, and bone the breast, then stuff it with celery stuffing (see recipe), and truss it as for roasting; rub it well over with clean dripping, tie some slices of fat raw bacon on the breast and roast the bird for one to one and a half hours, according to the size, when it should be quite crisp and of a deep brown colour all over. Baste it frequently during the cooking. When done, dish up, remove the trussing-strings, and serve with buttered rice (see recipe) separately on a hot dish, and with Chevet sauce in a sauce-boat. Serve for dinner or luncheon while quite hot. The giblets from the turkey will make good stock for soup.

Roast Pheasant à la Connaught

Faisan Rôti à la Connaught

Pick and cleanse two pheasants, then stuff them with a mixture prepared as follows: Chop up fine or pass through a mincing machine two pounds of streaky part of salt pork, and mix with it one pound of freshly-made browned breadcrumbs, one pound of fresh mushrooms that have been washed, the water pressed from them and then chopped up fine, two minced eschalots, a tablespoonful of finely-chopped parsley, two chopped bayleaves, and three chopped sprigs of thyme, season with a pinch of black pepper, salt, and a tiny pinch of ground cinnamon; mix up all together with one whole raw egg and two yolks of eggs and put into the pheasants; truss the birds for roasting, place a piece of slitted fat bacon on the breasts, rub over with good dripping, and roast or bake for about three-quarters oi an hour, taking care that it is kept well basted while cooking. Take up the birds, remove the trussing-strings or skewers, place them on a croûton of fried bread, garnish with bunches of watercress that have been picked and seasoned with salad oil, tarragon and chilli vinegar.

Pheasant à la Montansier

Faisan à la Montansier

Take a nice fat pheasant, remove the breast-bone, and then truss the bird as for roasting; fill it with farce as below, sew it up, and then rub it well over with dripping; tie a strip of fat scored raw bacon on the breast, and roast the bird for fifty to sixty minutes before a quick fire, or cook it in the oven, taking care to baste the bird well whilst cooking. When done take it up, remove the trussing-strings or skewers, and place the bird on a hot dish, garnish it with hatelet skewers and watercress salad (vol. i.), and serve with Montansier sauce in a hot sauceboat. Serve for luncheon or dinner as a hot dish.

FARCE FOR PHEASANT À LA MONTANSIER.—Take three ounces of chopped lean cooked ham or tongue, twelve raw bearded sauce oysters (cut up into small dice shapes), a dessertspoonful of finely chopped raw parsley, two whole raw eggs, half a pound of fresh white bread crumbs, a dust of Marshall's Coralline Pepper, a pinch of salt, and two ounces of warm butter; mix altogether, then use.

Roast Pheasant—Mushroom Sauce

Faisan Rôti—Sauce Champignons

Pick, cleanse, singe and truss the pheasant for roasting, put a piece of slitted fat bacon on the breast, rub it over with warm dripping and cook for about twenty-five minutes, keeping basted while cooking. When cooked, place the bird on a croûton or on toast on a dish, and garnish it with watercress. The slitted bacon may or may not be served with the pheasant. Have Mushroom sauce (see recipe) served in a sauceboat and send to table quite hot.

Braised Pheasant with Cabbage

Faisan Braisé aux Choux

Cleanse and truss the bird, lard the breast and legs, and put it into a well-buttered paper. Put into a well-buttered pan about a pound of streaky bacon or salt pork, cut into about twenty-four small pieces, place the bird on top and fry till the pieces are a nice golden colour; then add about half a pint of nicely-flavoured game gravy (vol. i. page 7) and a bunch of herbs, and place round the pheasant a cabbage cut in quarters, as below, and let the whole braise gently for about one and a half hours, adding more stock as needed; take up the pheasant, remove the paper and string and glaze it over, place the four pieces of cabbage round it, and the fried pieces of bacon between the cabbage; serve hot with a good hot game gravy in a sauceboat, with any gravy from the braising freed from fat and added.

Cabbage Blanched.—Trim and wash the cabbage and put it, with a pinch of salt, into cold water; when it comes to the boil strain it, wash it in cold water, press the water from it, and dry it in a cloth.

Pheasants à la Financière

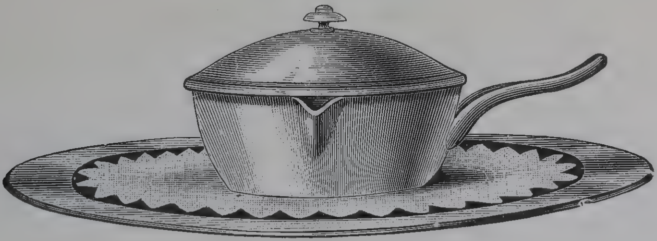
Faisans à la Financière

Pick, singe and truss one or two pheasants, and lard the breasts with lardons of fat bacon, trim these evenly with a pair of scissors, then place the pheasants in a stewpan to braise as in vol. i. page 180. When cooked, remove the pheasants from the pan and put them on a baking-tin, brush them over lightly with a little warm glaze, and return them to the oven for about ten or twelve minutes to crisp; remove the fat from the gravy, then add the latter to about three-quarters of a pint of good Brown sauce (vol. i.), and boil together with two or three fresh mushrooms, keeping skimmed while boiling; when reduced about one-fourth part, pass through the tammy cloth; reboil, pour round the pheasants and garnish with Financière garnish that has been heated in the bain-marie and arranged on hatelet skewers. The Financière is kept ready for use in bottles.

Pheasant in the Pan

Faisan en Cocote

Pick, singe, and cut up the pheasant into neat joints; season them with a little salt and coralline pepper, and dust over with arrowroot that has been rubbed through a sieve. Put about one quart of good-flavoured game gravy (vol. i. page 7) in a stewpan with three fresh eschalots chopped fine, three or four bayleaves, a good sprig of thyme, ten or twelve peppercorns, four or five fresh mushrooms, one ounce of glaze, and a quarter-pint of sherry; boil together for about twenty minutes, then strain on to the bird which has been placed in a sauté pan and bring to the boil; then take a fireproof jar, arrange the joints in it, pour the sauce over, which should be as thick as very thin cream, and if not the desired consistency a little more arrowroot may be added that is first mixed with a little stock, and reboiled with the liquor. Cover the jar down, stand it in some vessel containing boiling water, and put it in the oven to cook for forty to fifty minutes, then take up and place it on a dish and serve either hot or cold. This dish can be used for an entrée or second-course dish, or for luncheon, and it also forms an excellent breakfast or supper dish when cold.



Larded Capercailzie—Courte Sauce

Capercailzie Piqué—Sauce Courte

Pick, singe, draw, and truss the capercailzie, and lard the breast with lardons of fat bacon; brush it all over with warm butter or clean warm dripping, and roast for twenty-five to thirty minutes according to the size of the bird, keeping it well basted while cooking; take up, remove the trussing-strings, and place on a fried croûton of bread. Serve with watercress salad (vol. i.) and Courte sauce in a sauce-boat.

Roast Partridges—Egg Sauce

Perdrix Rôtis—Sauce Œufs

Pick, singe, and cleanse the partridges, and truss them for roasting; place a square piece of fat slitted bacon on the breast of each bird, and rub them with clean dripping, roast them for twenty minutes before a brisk fire, keeping them well basted while cooking, then take up and remove the trussing-strings, and dish up each bird on a croûton of fried bread; garnish the dish with watercress that has been picked, washed, and dried, and then seasoned with a little salad oil, tarragon vinegar, and salt, and serve with Egg sauce in a sauce-boat to be handed.

Partridges à l'Andalouse

Perdrix à l'Andalouse

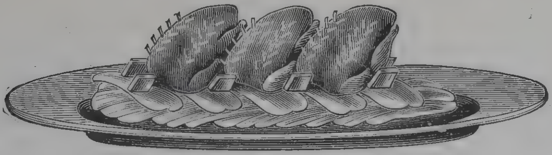
Pick and singe some partridges, and bone them as for a galantine; fill them with pork sausage-meat, and fasten each up to keep in the farce; truss the birds as for braising, place them in a stewpan with a few slices of carrot, turnip, celery, and onions, a bunch of herbs, thyme, parsley, bayleaf, a few peppercorns, and two or three cloves; rub one ounce of butter over the bottom of a stewpan, place a buttered paper over the birds, and cover the pan down; fry the contents for about fifteen minutes; then add a wineglassful of white wine and half a pint of ordinary stock, and braise for three-quarters of an hour, keeping the birds well basted while cooking, and occasionally adding a little more stock as that in the pan reduces; when cooked, take up, strain, and remove the fat, and add to the liquor half a pint of Brown sauce (vol. i.) and boil up together. Arrange a purée of potatoes straight down a flat dish, remove the trussing-strings from the birds, brush them over with warm glaze, and then dish them on the purée; garnish the side of the potato with halves of cooked artichoke bottoms that have been placed in the tin in a bain-marie until hot, and slices of cooked tomatoes, arranging these alternately; pour the sauce round the base of the dish, and serve as a second-course dish, or for a remove, or for luncheon.

Pheasant, chicken, &c., are nice prepared in the same way.

Partridges à la Wellington

Perdrix à la Wellington

Take two or three nice young partridges, pick, singe, and truss them as for braising; lard the breasts with fat and lean raw bacon or ham, allowing three or four rows of larding to each bird; trim the bacon evenly, place the birds in a well-buttered stewpan, with a pint of small button onions, a bunch of herbs, and the contents of a tin of button mushrooms that have been strained from their liquor, and one or two lettuces (vol. i. page 257) or endive; place a buttered paper over the breasts of each bird, put the cover on the pan, and fry the contents over the fire for about fifteen minutes; then sprinkle some finely-sifted flour over the birds, add a teaspoonful of Bovril and a small bottle of cooking champagne; bring this to the boil, place the stewpan, with the lid partly raised, in a rather quick oven; keep the birds well basted while braising, and let them remain in the oven for about one hour; then take up the partridges, remove the trussing-strings, brush the birds over with warm glaze, arrange them on the dish as shown in the engraving, on a purée of potato, place the onions, lettuce, and mushroom round them, garnish here and there with a few capsicums, and serve with Wellington sauce round for a remove for luncheon or dinner. Always serve very hot.



Pigeons à la Parisienne

Pigeons à la Parisienne

Truss three pigeons for braising, and lard the breasts; put into a stewpan a tablespoonful of salad oil or clarified butter, one large Spanish onion cut in thin slices, a bunch of herbs, three or four peppercorns, three or four fresh mushrooms that have been washed and dried, and place the pigeons on the top; put a buttered paper over the birds, cover the stewpan, and fry for fifteen to twenty minutes; then add the juice of a lemon, two green capsicums, a large tablespoonful of Marshall's Crème de Riz, and one and a half pints of good brown stock, and simmer very gently for three-quarters of an hour, occasionally basting the birds with a little stock and removing any fat from the gravy. Take up the pigeons and brush them over with a little warm glaze, and put them in the oven to crisp or brown them with the salamander; the lardons should be perfectly crisp when the birds are served. Rub the vegetables and stock in which the birds were cooked through the tammy; then reboil it, dish the birds on fried croûtons cut to the size of the bird, pour the sauce round the dish, garnish alternately with nice pieces of plainly boiled cauliflower and sliced tomatoes, sprinkle a few capers over, and serve half a bird for each person for luncheon or as a remove for dinner. They will also do nicely for second course. Any game or poultry can be similarly dressed.

Pigeons Farced with Truffles—Port Wine Sauce

Pigeons Farces aux Truffes—Sauce Vin de Porto

Take two picked, singed, and cleansed Bordeaux pigeons and remove the breast-bones. Farce the birds with the farce prepared as below, and truss them as for braising, arrange a piece of slitted fat raw bacon on the breasts, put them into a stewpan with an ounce of butter, a sliced raw carrot, one or two onions sliced, and a few slices of celery and turnip; cover over with a buttered paper, place the lid on the pan and fry the contents over a moderate fire for about twenty minutes, then add a quarter-pint of sherry and a quarter-pint of good Brown sauce (vol. i.), watch the contents reboil, then place the pan in a quick oven for an hour, keeping it well basted, and adding more stock as that in the pan reduces. When cooked take up the birds, remove the trussing-strings, brush them over with warm glaze, then place them on a baking tin, return to the oven and let the birds get a nice brown colour and the skin crisp. Dish up on a hot flat dish, pour over and round them some Port Wine sauce (vol. i.) and serve for remove, for dinner or luncheon.

FARCE FOR PIGEONS FARCED WITH TRUFFLES.—Take half a pound of raw rabbit, a quarter of a pound of fat and lean loin of fresh pork, both weighed after being pounded and passed through a coarse wire sieve, mix with two raw yolks of eggs, a dust of Marshall's Coralline Pepper and a little salt, two ounces of *pâté de foie gras*, two ounces of fresh white breadcrumbs, half a wineglassful of sherry, mix well together, add a dozen large sliced truffles and use.

Grouse à la Napier

Coq de Bruyère à la Napier

Pick, singe, and draw a nice young grouse, and split it straight down the back, brush it over inside and out with warm butter, and season the inside with salt, a little coralline pepper, finely-chopped eschalot, and parsley and bayleaf; pass a skewer through the bottom part of the wing and through the thick part of the leg, to keep the bird in good form; then place it in front of the fire in a hanging grill-iron, and grill for about fifteen minutes, keeping it basted while cooking, and turning the grill occasionally; when cooked take up, sprinkle the top part with finely-chopped lean ham, and then dish up on a purée of fresh mushrooms (vol. i.). Serve for a second-course or luncheon dish, or for breakfast. Partridge and pheasant prepared in the same way are excellent.

Woodcock à la Mollard

Bécasses à la Mollard

Take some picked and singed woodcocks, and bone them with the exception of the bottom joint of the leg. Prepare a farce thus: Take for six birds three truffles (fresh if possible) that have been cleaned, chop them up fine, also the trail of the woodcocks, two peeled and chopped eschalots, three or four fresh mushrooms that have been well washed and dried and chopped, two ounces of fat and lean bacon, a pinch of mignonette pepper, and three ounces of browned breadcrumbs; mix these all together, and put into a stewpan with two tablespoonfuls of sherry; just allow the mixture to boil, stirring all the time; then add a teaspoonful of finely-chopped parsley, one finely-chopped bayleaf and a tablespoonful of blanched beef marrow cut up in tiny dice shapes. Mix all together and fill up the woodcocks with it, brush over with warm butter, and wrap each bird separately in a little piece of fresh pork caul, then place each on a slice of toast, brush over again with warm butter, sprinkle with a few browned breadcrumbs, and put into a quick oven; cook for ten to twelve minutes, then dish up, garnish round with a salad of cress or endive, and serve for a second-course dish, or for breakfast or luncheon. Any small birds can be prepared in a similar way.

Quails à la Mecklenburg

Cailles à la Mecklenburg

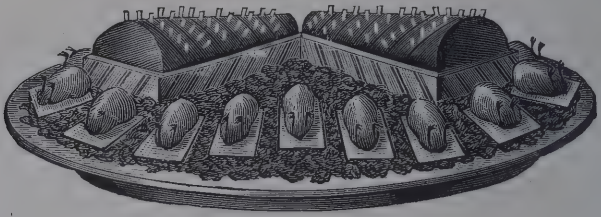
Take boned quails for this dish, leaving the feet on, and stuff them with farce prepared as below, and inside the farce place a truffle; truss them up into the natural form as for roasting, then place them in a stewpan with half a pint of champagne, and the essence from a bottle of truffles; place a little piece of fat slitted bacon on the breast of each and cover the pan down, and let the quails cook for about fifteen to twenty minutes, standing the stewpan in a moderate oven with the lid of the pan raised. When cooked, take up, and split in halves, lightly glaze over with warm glaze, then dish each up on a little croûton of fried bread that is cut to hold half a quail, dish up on a hot dish and serve with Mecklenburg sauce for an entreé for dinner or luncheon, or in the second course.

Farce for Quails à la Mecklenburg.—For each bird allow two ounces of raw lean veal, and the same of raw fat and lean fresh pork; pound it till smooth or run it through a mincing machine, and pass it through a wire sieve, season with salt and a dust of coralline pepper and one small whole raw egg. Put the farce into a forcing bag with a plain pipe and use as directed.

Fillets of Hare Larded and Roast Larks

Filets de Lièvre Piqués et Mauviettes Rôtis

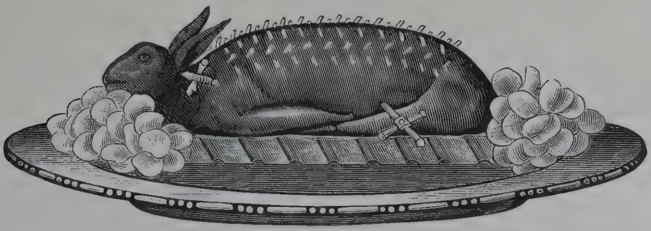
Remove the back fillets from the hare, free them from the fine skin, lard them with lardons of fat bacon, trim the lardons evenly with a pair of scissors, steep the fillets in warm butter, put them on a well-buttered tin and bake them in a quick oven for about fifteen minutes, keeping them well basted while cooking; then take up, cut them into nice scallops somewhat slanting, but keep them in their natural form as nearly as possible, brush them over with a little warm glaze, dish up on croûtons of fried bread, on a hot dish; garnish round with roast larks (allowing one to each person) that have been cooked in the same manner as the hare, each arranged on a croûton and brushed over with a little warm glaze. Garnish the dish with watercress that has been picked, well washed and dried, seasoned with tarragon and chilli vinegar, a little salad oil, finely-chopped eschalot, a little mignonette pepper, and a little salt. Serve with browned breadcrumbs and Courte sauce in sauce-boats for second course or luncheon. In serving this dish, one fillet of hare and one lark and a portion of the cress should be helped to each guest.



Rabbit à l'Epicurienne

Lapin à l'Epicurienne

Take a nice tender rabbit skinned and cleansed, leaving the ears and tail on, remove the liver, take the thin skin from the fillets and cut off the bottom part of the leg to the first joint, then stuff the rabbit with farce as below and truss it; lard all over the back and legs with finely-cut lardons of fat bacon, trim these evenly with a pair of scissors, and brush the rabbit over with warm dripping; cover it with a well-greased piece of kitchen paper and put it in a baking-tin and bake, or if liked roast it for forty to fifty minutes, keep it well basted with the fat, and when done take it up on a flat dish; remove the trussing strings and arrange hatelet skewers in their stead, then place the rabbit on a croûton of fried bread on the dish it is to be served, and pour round the sauce as below, and at each end garnish with Saratoga potatoes (see recipe); brush the rabbit over with a little thin warm glaze, and serve at once for a remove for dinner or luncheon.



Farce for Rabbit à l'Epicurienne.—Put the liver of the rabbit into a stewpan with enough cold water to cover, bring to the boil, then strain and rub through a fine wire sieve; mix with it two ounces of finely-chopped beef suet, a dessertspoonful of finely-chopped parsley, one chopped eschalot, a saltspoonful of coralline pepper, two whole raw eggs, three ounces of Chestnut crumbs (vol. i. page 34), and one tablespoonful of fresh mushrooms chopped fine; when well mixed together, use.

Sauce for Rabbit à l'Epicurienne.—Put into a stewpan one ounce of butter, two peeled and sliced onions, a saltspoonful of Marshall's Coralline Pepper, ditto of salt; fry for fifteen to twenty minutes, then mix with one ounce of Marshall's Crème de Riz, a teaspoonful of Liebig Company's Extract of Meat, the strained juice of a lemon, two sliced tomatoes, half a pint of water, a bunch of herbs and a few drops of carmine; stir on the fire till the mixture boils, simmer for half an hour, remove the herbs and rub the contents of the stewpan through a tammy, then use after rewarming in the bain-marie.

Leg of Mutton à la Bourguignotte

Gigot de Mouton à la Bourguignotte

Bone the leg of mutton and season it inside with a little coralline pepper, salt, chopped parsley, a little eschalot and a small washed and chopped mushroom, and truss the leg into a nice shape. Rub over the bottom of a stewpan a little butter or clean fat, put in it a sliced carrot, one or two sliced onions, a bunch of herbs, a little celery, and put the meat on the top of these; cover the pan and let the leg fry well for about twenty minutes, then add half a pint of nice brown gravy and half a pint of Tomato sauce (vol. i.), keep the meat well basted with the liquor in the pan, and let it braise steadily for about two and a half to three hours according to the size, adding more gravy and Tomato sauce as that in the pan reduces. When the mutton is cooked take it up, strain the gravy, remove every particle of fat, pour round the dish, and serve with Bourguinotte sauce (vol. i.) in a sauce-boat.

Shoulder of Lamb à la Nabob

Epaule d'Agneau à la Nabob

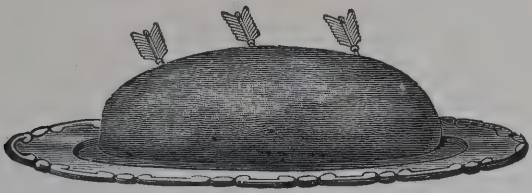
Take a shoulder of lamb, bone it and stuff it with the farce, sew it up again into its natural form, and place it in a well-buttered cloth; fasten it up and put it into a stewpan with really good-flavoured stock and vegetables, such as onion, carrot and celery and herbs, and boil gently for about one and a half to two hours, then take it up and press; then dip it in flour, and brush it all over with whole beaten-up egg, then dip it in breadcrumbs and fry in clean boiling fat till a nice golden colour. Dish up with bunches of grated cocoanut and curry rice (vol. i.) for garnish, and serve with Nabob sauce (see recipe) in a boat. Use for luncheon or dinner while quite hot.

Farce for Shoulder of Lamb à la Nabob.—One pound of lean veal passed twice through the sausage machine, twelve sauce oysters, bearded and chopped, one tablespoonful of chopped parsley, two sprigs of thyme, three bayleaves, four fresh mushrooms, washed, chopped, and dried, two ounces of warm butter, half a pound of fresh white breadcrumbs, two eschalots chopped fine, a small saltspoonful of salt, a little white pepper and two whole eggs; mix up together and use.

Round of Mutton à la Nesle

Cannelon de Mouton à la Nesle

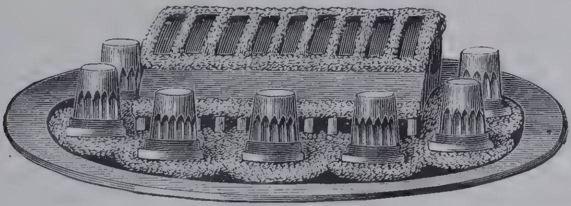
Remove all the skin and unnecessary fat from a nice tender loin of mutton; bone it, and lay it out flat, with the lean side uppermost; season it with salt, coralline pepper, coriander powder, little lemon juice, and finely-chopped parsley, thyme, and bayleaf; roll it up into a galantine form, having the fat outside, and tie it with tape; put it into a stewpan to braise (vol. i. page 162, Fricandeau); place a buttered paper over; put the lid on the pan, and stand it on the stove for twenty minutes to fry the contents; then add to it about half a pint of good stock; place the pan in the oven, and braise the mutton for about one and a half hours, during which time keep it basted, and add more stock as that in the pan reduces. When cooked, take it up; remove the tape, and refasten it with hatelet skewers; put it on a baking-tin; sprinkle it with grated Parmesan cheese; then mask it all over with Soubise sauce (for masking meats); sprinkle this over with browned breadcrumbs, and put it into a quick oven for about twenty minutes; then dish up, and serve with Nesle sauce round. The dish and plates for this joint should be kept very hot. It may be served for a remove, for dinner, or for a luncheon dish.



Neck of Mutton à la Clarence

Carré de Mouton à la Clarence

Trim off all the unnecessary fat and skin from a small neck of mutton, skewer it and wrap it up in a well-greased paper, put it to roast in a moderate oven for about an hour, during which time keep it well basted, and when cooked take it up, remove the paper, and set aside till cold; then mask it with brown and white Chaudfroid sauce (vol. i.), and also with a little liquid aspic; when this is set, place it on a dish, and garnish with little timbals as below, that are arranged on cooked artichoke bottoms, and on which is placed a slice of raw seasoned tomato, allowing one to each person; garnish with chopped aspic and little blocks of aspic jelly, and serve for a luncheon or any cold collation, or for a remove for dinner.



Timbal for Neck of Mutton à la Clarence.—Line some little fluted timbal moulds with aspic jelly, and ornament the top of each with hard-boiled white of egg that is cut in any pretty design; set this with a little more jelly, then fill up the moulds with a cooked macedoine of vegetables and aspic jelly, leave till set, then dip into hot water and turn out.

ARTICHOKE BOTTOMS FOR NECK OF MUTTON À LA CLARENCE.—Take some cooked artichoke bottoms, season them with salad oil, a little chopped tarragon and chervil, a few drops of tarragon vinegar and chopped eschalot, and use.

Roast Leg of Lamb—Capsicum Sauce

Gigot d'Agneau Rôti—Sauce Piment

Take a leg of lamb, trim it for roasting, place it in a baking tin with a greased paper over (or it may be roasted in front of a brisk fire), and cook it for one and a half to two hours according to size; keep the meat well basted while cooking, and when it is done it should be a nice golden colour. Dish up on a hot dish, place a frill on the knuckle, and serve with Capsicum sauce in a sauce-boat as a remove for dinner or luncheon.

Neck of Lamb with Cucumbers and Artichoke Bottoms

Carré d'Agneau aux Concombres et Fonds d'Artichauts

Take a neck of lamb, and trim it in the usual way; free it from all unnecessary fat and skin, and tie it up; put in a stewpan one ounce of butter, one sliced carrot, one or two onions, a little turnip, celery, a bunch of herbs, and six or eight peppercorns, and place the lamb on top of these vegetables, with a buttered paper over; cover the pan down, and place it on the stove; let the contents fry for about fifteen minutes; then add about a quarter of a pint of good-flavoured brown stock, and stand the stewpan in the oven, or leave it on the side of the stove; simmer for about one hour, during which time add some more stock as that in the pan reduces, and take care that the meat is kept basted well during the cooking. When cooked, take up the meat, and put it in a baking-tin in the oven, to take a nice brown colour and to crisp. Have the liquor in which the lamb was braised strained and freed from fat; then reboil it. Dish up the lamb on a hot dish, pour the gravy round

it, and garnish with cucumbers and artichokes, as below. This joint can be served for a luncheon or dinner dish as liked. Laver sauce is nice to serve with this.

CUCUMBER AND ARTICHOKES FOR LAMB.—Peel and remove the seeds from one or two fresh cucumbers, and cut them crosswise into three-cornered pieces; put these into a stewpan, with enough cold water to cover them, add a little salt, bring to the boil, and cook till tender; then strain, and dish up in the centre of some hot cooked artichoke bottoms, as shown in the design; pour over the cucumber a little warm butter and lemon juice mixed, sprinkle with chopped parsley, and serve.

Neck of Lamb à la Duclair

Carré d'Agneau à la Duclair

Take a nice neck of lamb, trim it for roasting, removing all the unnecessary fat and skin, skewer up the top part to keep the meat in good form, rub it over with clean dripping, wrap it in a piece of well-greased kitchen paper, and roast it in front of a quick fire for about an hour, keeping it well basted while cooking; when a nice brown colour, take up, and set it aside till cold; then remove the papers and skewers, and brush it over with a little liquid aspic jelly, dish it on a flat dish, garnish with little timbals prepared as below, and bunches of nice crisp salad of lettuce, and serve for a remove for dinner or luncheon, or for any cold collation.

TIMBALS FOR GARNISHING NECK OF LAMB À LA DUCLAIR.—Thinly line some little fluted timbal moulds with liquid aspic jelly that is coloured with a little liquid carmine, ornament the top of the moulds with some cooked green peas, then nearly fill them up with raw ripe tomato that is cut into little dice shapes and seasoned with a little finely-chopped tarragon and chervil, pour in some more aspic to fill up the moulds and leave them till set; then dip each into hot water, and turn out the timbals on to a clean cloth; place each timbal on a slice of hard-boiled egg that has been seasoned with a little salad oil, finely-chopped eschalot, parsley, salt, and coralline pepper, and use as directed above.

Neck of Lamb à l'Anvers

Carré d'Agneau à l'Anvers

Take a neck of lamb, trim it for roasting, rub it over with dripping, wrap a piece of greased paper over it, place it in a baking-tin, and roast or bake it for an hour in a moderate oven; then take it up, brush it over with a little warm glaze, dish it up on a hot flat dish, garnish it round with cooked artichoke bottoms that are filled with turned braised carrots (vol. i. page 245); serve, with brown Mushroom sauce (see recipe), for a remove for dinner, or as a luncheon dish, while hot.

The artichokes are kept ready for use in tins, and can be used when fresh ones are not in season, being heated in their own liquor.

Fillet of Beef with Salsifies

Filet de Bœuf aux Salsifis

Take a piece of fillet of beef, of about three and a half to four pounds, trim off all the unnecessary fat and skin, and lard it in lines with lardons of fat bacon, after which trim the lardons with a pair of scissors that they may be all the same length; tie up the fillet with string, to keep the meat in nice form. Prepare a braise thus: Put in a stewpan about two ounces of butter, one large sliced carrot, two or three sliced onions, a few slices of turnip, and marjoram and basil, four or five cloves, one blade of mace, about six black peppercorns, celery, herbs, such as thyme, bayleaf, parsley. Place the fillet on the top of the vegetables, then put a buttered paper over the top, cover the pan down with the lid, and let the meat fry with the vegetables for fifteen to twenty minutes; then add one wineglassful of sherry and a quarter of a pint of good brown stock, and put the stewpan into a moderately hot oven and let the fillet braise for about two and a half hours, during which time keep it well basted over the paper, so that none of the pieces of the vegetables get mixed up with the lardons, and adding more stock as that in the pan reduces. When cooked, take it up on a baking-tin and lightly brush it over with warm glaze, put it into a moderate oven and let the lardons crisp for about fifteen minutes; then dish up, and garnish the top with scraped horseradish, and place round the base salsifies cooked as follows: Peel and cut the salsifies into pieces, and drop them into cold water seasoned with salt and lemon juice that they may not change colour; when ready to cook put them into boiling water similarly seasoned, and boil them for two hours and a half, then strain them, and mix with the reduced liquor from the fillet. Serve with Espagnol sauce in a sauceboat.

Fillet of Beef à la Jussienne

Filet de Bœuf à la Jussienne

Remove all the unnecessary fat from a fillet of beef and lard the top with lardons of fat bacon; trim these evenly with a pair of scissors, and tie the fillet up with pieces of thin string. Put into a stewpan the vegetables, &c., as for 'Fillet of Beef with Salsifies,' cover over with a buttered paper, put the lid on the pan and stand it on the stove for fifteen to twenty minutes, then add a quarter-pint of sherry and a quarter-pint of good stock, and cook in a moderate oven, allowing twenty minutes for each pound of meat after the gravy has boiled; during cooking keep it well basted, and add more stock as that in the pan reduces. When cooked put the fillet on a baking-tin, brush it over with a little thin warm glaze, return it to the oven for about ten minutes; then remove the strings, put two or three hatelet skewers in the fillet, and dish up and garnish with slices of cooked tomatoes (see recipe), button mushrooms, small braised button onions, and braised lettuce (vol. i. page 257), and serve with sauce prepared as below in a sauceboat.

Sauce for Fillet of Beef à la Jussienne.—Take the gravy from the braised fillet, removing all the fat, and put it into a stewpan with the pulp of three tomatoes (made by passing them through a sieve), one ounce of glaze, half-pint of Brown sauce (vol. i.), and a quarter-pint of sherry; boil this down to a quarter-part, tammy, and mix with two or three fresh mushrooms that have been washed and chopped fine, and a few drops of carmine; reboil for ten minutes, then tammy, and use.

Fillet of Beef à l'Ostende

Filet de Bœuf à l'Ostende

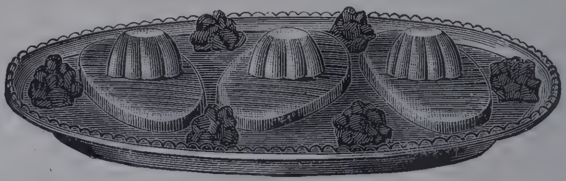
Trim and lard thickly with lardons of fat bacon a piece of fillet of beef, allowing about five pounds to twelve persons; trim the lardons neatly, and tie up the fillet with string across the top in three or four places. Butter a stewpan well at the bottom and put in it the vegetables, &c., for braise as in 'Fillet of Beef with Salsifies,' put the meat on these and fry with a buttered paper over for about fifteen to twenty minutes; then add about a quarter-pint of stock, place the stewpan in the oven, and let it remain for two and a half to three hours, adding more stock occasionally as that in the pan reduces. When cooked take up the fillet, brush it over with warm glaze, and put on a baking-tin in the oven to crisp for about fifteen minutes; then take up and cut it in slices, and then re-arrange it in its original shape. It must only be cut when about to be served. Dish up on a hot dish, pour the ragoût and sauce (as below) completely over it, and serve up very hot for a remove for dinner or luncheon.

Ragoût and Sauce for Fillet of Beef à l'Ostende.—Put one pint of Brown sauce (vol. i.) in a stewpan with a teaspoonful of Bovril, a dust of coralline pepper, a pinch of castor sugar, one and a half wineglassfuls of sherry, and one or two freshly-cut mushrooms that have been cut and washed; boil these together for about twenty minutes, keeping well skimmed while boiling, then tammy and add to it twenty-five Spanish olives (that have been turned and cooked in stock for about three-quarters of an hour), a quarter-pound of the middle part of cooked tongue cut in little square pieces, four or five sliced truffles, about a dozen tinned or fresh button mushrooms, and the fresh marrow from a marrow-bone that has been put into cold water, just scalded and cut in slices about an eighth of an inch thick. The marrow must not be added to the sauce until it is quite ready to serve over the fillet.

Fillets of Beef à la Parisienne

Filets de Bœuf à la Parisienne

Take a piece of the sirloin of beef, and cut the undercut into slices about one and a half or two inches thick; bat these out with a cold wet chopping-knife, remove all unnecessary skin and fat, and trim each piece into nice neat rounds. Put them on a plate, season them with salt, pepper, and salad oil, and allow the fillets to lie in this for about one hour before cooking; grill or broil at a clear fire for about fifteen minutes, basting the fillets occasionally with a little warm butter; when cooked, take up the fillets, brush them over with a little warm glaze, place the fillets on a hot dish, arrange in the centre of each fillet a tomato prepared as below, and serve with the sauce round the dish for a remove for dinner or luncheon, always serving very hot.



Sauce for Fillets of Beef à la Parisienne.—Put into a stewpan two wineglassfuls of sherry, a tablespoonful of lemon juice, a pinch of castor sugar, a good dust of coralline pepper, two chopped fresh mushrooms, one chopped eschalot, one saltspoonful of Liebig Company's Extract of Meat, and half a pint of good flavoured Brown sauce (vol. i.); reduce a quarter-pint, keep skimmed while boiling, tammy, and use, after adding some sliced or whole truffles.

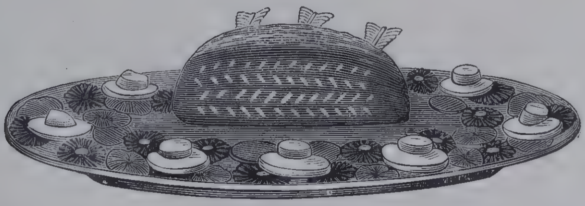
Tomatoes for Fillets of Beef à la Parisienne.—Cut out the core from some raw ripe tomatoes, remove the seeds, season the insides with coralline pepper and salt, farce them with the prepared farce, using a forcing bag and large plain pipe for the purpose, put a stamped-out round slice of fat bacon on top of each, place them in a buttered sauté pan, and cook them in a moderate oven for fifteen to eighteen minutes.

Farce for Tomatoes for Fillets of Beef à la Parisienne.—For eight or nine small tomatoes take twelve finely-chopped, raw, bearded sauce oysters, one chopped eschalot, a teaspoonful of chopped truffle, two ounces of fresh white breadcrumbs, the same of lean chopped cooked ham or tongue, one ounce of warm butter, two raw yolks of egg, a little coralline pepper, and the juice of a lemon; mix with sufficient oyster liquor to make a smooth paste, add one ounce of warm butter and use.

Fillet of Beef à la Touraine

Filet de Bœuf à la Touraine

Take a piece of fillet of beef about four to five pounds, trim off all the unnecessary fat and skin, and lard it with lardons of fat bacon and strips of French gherkin, after which trim the lardons with a pair of scissors and tie up the fillet with two or three pieces of string to keep it in a nice neat form. Prepare a braise in a stewpan as for 'Fillet of Beef with Salsifies' and put the meat on top; cover over with a well-greased paper and fry with the pan covered down for about fifteen minutes, then add about a quarter of a pint of stock and put the pan in the oven, keeping the beef well basted while braising, and adding a little more stock as that in the pan reduces; allow twenty minutes for



each pound of meat. When cooked take up, remove the paper and strings, and brush the meat over with warm glaze, then put it on a baking-tin in the oven for about ten minutes to crisp; dish up and arrange with hatelet skewers and scraped horseradish on the top, and the garnishes prepared as below, and serve with Champagne sauce (vol. i.) in a boat. The vegetables, &c., can be used for the stock-pot.

Tomatoes for Fillet of Beef à la Touraine.—Peel and slice some ripe tomatoes and remove the pips; put the slices into a buttered sauté pan, season them with salt and pepper, put a buttered paper over, and cook in a moderate oven for ten to fifteen minutes; then dish up, sprinkle with chopped parsley, and use.

Artichoke Bottoms for Fillet of Beef à la Touraine.—Open a tin of artichoke bottoms and stand it on the stove until the contents become hot, then turn out, drain from the liquid, and fill each bottom with a purée of mushrooms (vol. i.), using a forcing bag with a large plain pipe; arrange them at regular intervals round the dish, and place between each some slices of marrow and some slices of tomato.

Larded Fillet of Beef with Tomato Purée

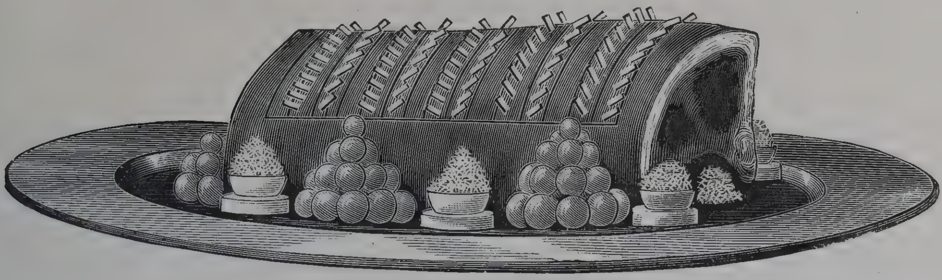
Filet de Bœuf Piqué au Purée de Tomates

Take three or four pounds of fillet of beef, trim off all the unnecessary fat and skin from it, and lard the top part of the fillet with fat bacon cut in strips about two inches long; put three or four lines of larding according to the size of the fillet, trim the lardons, and tie up the fillet in three or four places. Then prepare a braise as for 'Fillet of Beef with Salsifies,' and fry for about twenty minutes with a buttered paper over; then add about a quarter of a pint of stock, and put in the oven to braise for about two hours, keeping it constantly basted over the paper, and adding more stock as that in the pan reduces; then take up, remove the strings, brush over with warm glaze, and put in the oven for about fifteen minutes to crisp. Then take up on a hot dish, brush over again with glaze, and garnish with scraped horseradish and the Tomato purée (vol. i.) round the dish.

Sirloin of Beef à la Pompadour

Aloyau de Bœuf à la Pompadour

Take a piece of well-hung sirloin of beef, trim it neatly, remove all the unnecessary fat, and skin the top side half the depth of the meat, then lard the skinned part with lardons of fat bacon in four or five rows according to the size of the sirloin, tie it up to keep it in a nice form, put it into a well-buttered braising pan and braise with vegetables, &c., as Fricandeau of Beef (vol. i. page 162). When cooked, take up, brush over with a little warm glaze, remove the string and place the beef on a hot dish; garnish round with Turnip Cups (see recipe) and bunches of cooked carrots and turnips; pour the sauce round the dish, and serve for a remove for dinner or luncheon.



Sauce for Sirloin of Beef à la Pompadour.—Take the gravy from the braise, remove all the fat, and mix with the gravy two ounces of tomato pulp that has been mixed on to two ounces of butter and one and a half ounces of arrowroot; stir all together till it boils, colour with a few drops of carmine, flavour with a wineglassful of sherry and a pinch of Marshall's Coralline Pepper.

Carrots and Turnips for Sirloin of Beef à la Pompadour.—Take some peeled and cleansed carrots and turnips and cut them out with a plain round vegetable scoop; put them separately into cold water, bring to the boil, then strain and rinse them, and braise them in stock till tender.

Stewed Rump Steak

Bœuf Etuvé

Season two and a half pounds of rump steak with a little salt and pepper and put it in a stewpan with about an ounce of butter, place a cover on the pan, and let it fry for about twelve minutes; then sprinkle the steak with about one tablespoonful of flour, and well shake the pan to prevent the steak clinging to the bottom; add about a pint of water or ordinary stock, or, better still, gravy, and a teaspoonful of Bovril; bring to the boil, skim well, add a bunch of herbs, such as thyme, parsley, and bayleaf, and about two dozen button onions peeled and blanched, and carrots and turnips scooped out with a cutter. The steak will require from one and a half to two hours' gentle braising. The carrots should be added about an hour and the turnips about half an hour before dishing, as that will be sufficient time for cooking them. The gravy should be replenished by more stock or water as it reduces. When the steak is cooked, dish it up with the vegetables placed round it in bunches; strain the gravy in which the steak was cooked, remove the fat, reboil, and pour it round. See that it is all served hot.

Beef Pudding with Anchovies

Pouding de Bœuf aux Anchois

Take two pounds of fillet of beef, free it from fat and skin, and cut it into square pieces about two inches wide and about a quarter of an inch thick; bat these out with a wetted chopping-knife and place them out on the table; season them on one side with chopped raw parsley, bayleaf, thyme, eschalot, pepper and salt, and twelve boned Christiania anchovies cut into dice shapes, together with some chopped fresh mushroom that has been pressed from the water; roll up the pieces of meat, with the seasoning inside, into cylinder shapes, and arrange them in layers in a basin that is lined with suet paste (vol. i. page 39), sprinkling each layer with a little finely-chopped beef suet. When the basin is filled to within an inch of the top fill it with good cold gravy stock, cover it over with a piece of the paste, pressing the paste well to the basin, trim off the edges and tie it over with a clean damp pudding-cloth that has been dusted over with a little flour; put the pudding to cook in sufficient boiling water to cover it, and allow it to boil for three and a half to four hours; then take up, remove the cloth, loosen the pudding round from the top of the basin, and turn it out on to a hot flat dish, sprinkle it over with a little raw chopped parsley, and serve for luncheon or for dinner as a remove.

The basin should be well rubbed over with butter or dripping before it is lined with the paste.

Ox-Tongue à la Xerxes

Langue de Bœuf à la Xerxes

Take a perfectly fresh ox-tongue and put it into a stewpan, cover it with cold water, bring to the boil, then rinse well in cold water and dry in a clean cloth. Put into another stewpan, sufficiently large to hold the tongue, about one and a half ounces of fat raw bacon, two sliced onions, a leek, some sliced carrot and turnip, three or four strips of cleansed celery, a bunch of herbs (such as basil, marjoram, thyme, parsley, and bayleaf), a blade of mace, two or three fresh washed mushrooms, and about eighteen peppercorns; rub the tongue all over with butter, and place it on the top of these vegetables; add three or four blanched Spanish onions, then cover the pan down, place it on the side of the stove and let the contents fry steadily for about forty minutes, then add half a pint of sherry and a half-pint of good gravy; re-cover the pan, place it in a moderate oven, and let the contents simmer gently for three and a half hours, adding, during the cooking, more stock and sherry as that in the pan reduces, and keeping the tongue and onions frequently basted; when cooked, take up the tongue, cut off the fat end, and with a sharp knife peel off all the outer skin; then brush it over with good clear warm glaze. Take up the Spanish onions, press all the juice from them and rub them through a sieve, strain the liquor from the braising, remove the fat from it, then place it on a hot dish in a standing position; add the onion purée, reboil and serve with the tongue.

Ox-Tongue à la Destaing

Langue de Bœuf à la Destaing

Cut a cold cooked ox-tongue into slices about an eighth of an inch thick, remove the skin, place the slices in a sauté pan with a wineglassful or two of cooking sherry, four finely-chopped fresh mushrooms, one eschalot, and a good dust of coralline pepper; place the pan on the stove and simmer the contents for ten to twelve minutes, covering the slices with the prepared sauce as the wine in the pan reduces. Then take them up and dish on a bed of boiled Sparghetti (see recipe) that has been sprinkled with Gruyère cheese; arrange on the dish here and there bunches of small button mushrooms and braised button onions (see recipe); arrange a good layer of Gruyère cheese down the centre of the dish, stand the dish in a baking-tin containing boiling water, and put it into a quick oven for fifteen minutes. Then take up, place the dish on another on a paper or napkin, garnish here and there with prettily cut croûtons of fried bread (see recipe, 'Chicken à la Rubanée'), and serve quite hot for luncheon, second course, or for an entrée.

Sauce for Ox-Tongue à la Destaing.—Put into a stewpan half a pint of good stock, three raw sliced tomatoes, two chopped eschalots, a saltspoonful of coralline pepper, a wineglassful of sherry, the juice of one lemon, a few drops of liquid carmine, two ounces of good butter that has been mixed with an ounce of Marshall's Crème de Riz; stir together till boiling, add a pinch of salt, reboil, tammy, and use.

Slices of Ox-Tongue à la Nazaire

Tranches de Langue de Bœuf à la Nazaire

Take a slightly pickled ox-tongue, put it into a stewpan with four peeled onions, a stick of celery, herbs, such as thyme, bayleaf, parsley, basil, marjoram, mace, peppercorns, and cloves, cover with light stock and simmer it on the stove for four hours; then take up, remove the skin, brush over with warm glaze, sprinkle over it a little grated Parmesan cheese, put it on a baking-tin, pour over it two wineglassfuls of sherry, and cook it in a quick oven for fifteen minutes, keeping it well basted while cooking. Then take up, cut it into nice slices not quite a quarter-inch thick, arrange them on a flat dish, pour over them some thick Champagne sauce in which the liquor and the beards from the oysters are boiled, sprinkle over the top with some large slices of cooked truffle, bearded oysters, and thick slices of blanched beef marrow that have been made hot in Champagne sauce (see recipe), and serve for a remove, or for second course or for luncheon, or if dished on an entrée dish it could be served for an entrée. Care must be taken that this dish is always sent to table boiling hot. The remains of the tongue can be used up for sandwiches, purées, or for potting.

Boiled Ox-Tongue à la Dorna

Langue de Bœuf bouillie à la Dorna

Take a pickled ox-tongue that has been in soak for twelve hours, put it into a stewpan with sufficient cold water to cover it, add two or three cleansed carrots, also onions, a bunch of herbs (thyme, parsley, bayleaf, basil, marjoram), a stick of celery, two leeks, twenty-four peppercorns (black and white), three blades of mace, and twelve cloves all tied together in a piece of muslin; bring to the boil, remove the scum, and let it simmer for two and a half to three hours; then take up, press into shape, place a large skewer through the root and one through the tip of

the tongue, and put it aside in the larder till next day. Then take up and with a sharp pointed knife trim off all the outside fat part, put it again into a large stewpan, pour over it a little cooking sherry and about a pint of good rich clear gravy, and simmer it for one hour; then take up the tongue on to a hot dish, brush it all over with good bright glaze, place a frill round the root, and serve for a remove, with the prepared ragoût arranged on the dish, for dinner or for luncheon or in the second course, using while quite hot.

Ragoût for Ox-Tongue à la Dorna.—Put the gravy in which the tongue was braised into a stewpan with one pint of thick Espagnol sauce (vol. i.), a teaspoonful of arrowroot that is mixed with a little gravy, add the contents of a large bottle of Financière that has been warmed in the bain-marie, a bottle of truffles, and the contents of a small tin of button mushrooms; stir all together till boiling, and serve with the tongue.

Calf's Head à l'Andréani

Tête de Veau à l'Andréani

Take a whole or half a calf's head and keep it in cold salted water for twenty-four hours, occasionally changing the water; then remove the brains, bone the head, tie it up in a clean cloth, put it into cold water with a little salt, and bring it to the boil; then take it up, wash it well, replace in the cloth, and put it into another stewpan with a plateful of cleansed vegetables, such as carrot, onion, leek, celery, turnip, peppercorns, a bunch of herbs, and the juice of two or three lemons; cover with water, bring to the boil, and let it simmer gently for three and a half to four hours. Then take up, remove the cloth and the tongue from the head, place the latter on a hot dish, crimp the ears of the head, garnish it with brains, &c., prepared as below, and serve with Andréani sauce poured all over it. The head may be garnished with hatelet skewers if liked.

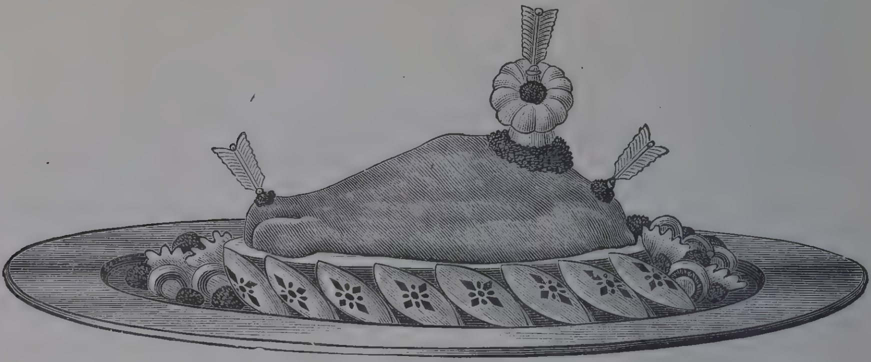
Brains and Tongue for Garnish for Calf's Head à l'Andréani.—Blanch the brains and cut them up into nice pieces and place them in the sauce prepared as below. Skin the tongue and cut it up into square pieces and mix with the brains; put this mixture into the centre of some artichoke bottoms that have been warmed in the bain-marie in their own liquor, and garnish the calf's head with them, allowing one to each person.

Sauce for mixing Brains and Tongue.—Put one wineglassful of sherry into a stewpan with an ounce of glaze, boil up together and add the tongue and brains, make hot in the bain-marie, and use.

Calf's Head à la Belgrade

Tête de Veau à la Belgrade

Take half a small calf's head, lay it in strong salt and water for a day or two previous to cooking; then wash it thoroughly, remove the brains and bone, and tie up the head in a clean cloth; place it in a stewpan, cover with cold water, season with a little salt, and just bring to the boil; then strain, and well rinse the head in clean cold water; put it again into a stewpan and cook with vegetables, &c., as for 'Calfs Head à l'Andréani.' When cooked take up, remove the cloth, take out the tongue, place the head on a croûton of bread that has been cut about an inch thick and the same length as the head, and fried in clean fat till a nice golden colour; cut off the ear and crimp it, cover the head with Tomato purée (vol. i.), sprinkle over a little of Marshall's Coralline Pepper, and by means of a large forcing bag with a large rose pipe arrange a ring of Potato purée (vol. i.) where the ear has been cut from; fasten the ear on again with a hatelet skewer, place two more skewers, one at the top of the head and one at the nose, as shown in the engraving, pour a good Suprême sauce (vol. i.) all round the dish, arrange hot Financière garnish at the top and bottom of the dish, and garnish the sides with little poached quenelles of rabbit or chicken (see Quenelles for garnishing). Serve very hot for a remove for dinner or for a luncheon party.

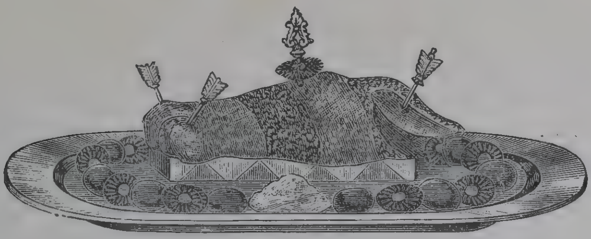


Calf's Head à la Française

Tête de Veau à la Française

Bone a nice fresh half of a calf's head, and thoroughly cleanse it by putting it into cold water with plenty of salt so as to draw out all the blood, then roll the head up lengthways and tie it up in a clean cloth;

put it into a stewpan the same as for 'Calf's Head à l'Andréani.' When cooked take it up and remove the cloth from it, and with a pair of scissors crimp the ear. Prepare some green Parsley sauce (vol. i.) and pour it all over the head, then place the head on a fried croûton of bread; cut four strips of foolscap paper to stand upright over the head, and sprinkle over the spaces thus formed, one with chopped cooked lean ham or tongue, one with chopped truffle, and one with hard-boiled yolk of egg that has been rubbed through a wire sieve; remove the papers, then garnish round the edge of the dish with slices of cooked tomatoes and fresh cooked mushrooms.



Croûton for Calf's Head à la Française.—Take a long stale loaf and cut from it a slice of crumb about two inches thick and about nine inches long and five inches broad, cutting it round the outside in any pretty design, then fry it in clean boiling fat till a pretty golden colour, and use.

Galantine of Veal à la Française

Galantine de Veau à la Française

Take a piece of breast or shoulder of veal weighing from eight to ten pounds, remove the bone and lay the meat open on the table; season it inside with chopped eschalot, parsley, bayleaf, thyme, salt, coralline pepper, basil, and marjoram, then spread on it a layer about two inches thick of farce prepared as below, placing in this at intervals some small balls of herb farce, hard-boiled yolks of eggs, button mushrooms, truffles, and olives farced with anchovies, pressing them well into the farce; then place another layer of the farce on the top so as to keep all these ingredients in place; fold up the meat in the form of a roll jam pudding, put it in a clean buttered cloth, fasten it up tightly and sew up the cloth, and tie up the ends with string so as to keep the meat close; put to cook in a stewpan for three and a half to four hours in stock or water with the bones from the meat, and a good plateful of cleansed vegetables, such as carrot, onions, turnip, celery, leek, and herbs and spices; bring to the boil and skim, and simmer gently till cooked. When cooked take up, remove the cloth, and put in a deep dish or stewpan that will allow the galantine to lay perfectly flat; let it cool, then cover it entirely with clarified gravy, as below, and set away till the next day. Then take up the galantine with the jelly and cut the jelly round, leaving it about two inches wide all round, and place on a large flat dish and garnish with nice sprigs of fresh raw green parsley. Serve for ball supper, luncheon, &c.

Farce for Galantine of Veal à la Française.—Take two and a half pounds of fresh loin of pork, one pound fat and lean bacon, and two pounds fillet of veal, cut up small and pass twice through a sausage machine; season with salt and coralline pepper, mix in two whole raw eggs and two wineglassfuls of sherry; mix up together, and then use.

Gravy for Galantine of Veal à la Française.—Take three quarts of the liquor in which the galantine was cooked, freed from fat, add two ounces of Marshall's gelatine to each quart, flavour with sherry and a little salt, allow four whites of eggs to each quart to clarify; bring to the boil, then strain, and use when cool. The rest of the stock can be used up for soup.

York Ham à la Polonaise

Jambon de York à la Polonaise

Take a very small York ham and soak it for twenty-four hours in cold water, remove with a knife all the underneath dry part, tie it up in a cloth and put in boiling water, and allow about twenty minutes for each pound; then take up, remove the cloth, and trim off the skin carefully with a sharp-pointed knife. Place the ham in another stewpan, with about half a pint of champagne, and let it simmer in this for about half an hour either on the stove or in the oven; then take up the ham, brush it all over with good clear warm glaze, place it in a baking-tin, and put it to crisp in the oven for about fifteen minutes; then take up, brush over with a little more warm glaze, place a frill on the bone, and serve on a hot dish with Polonaise sauce (see recipe) handed in a sauceboat. This is a nice dish for second course, luncheon, &c.

Spanish Ham

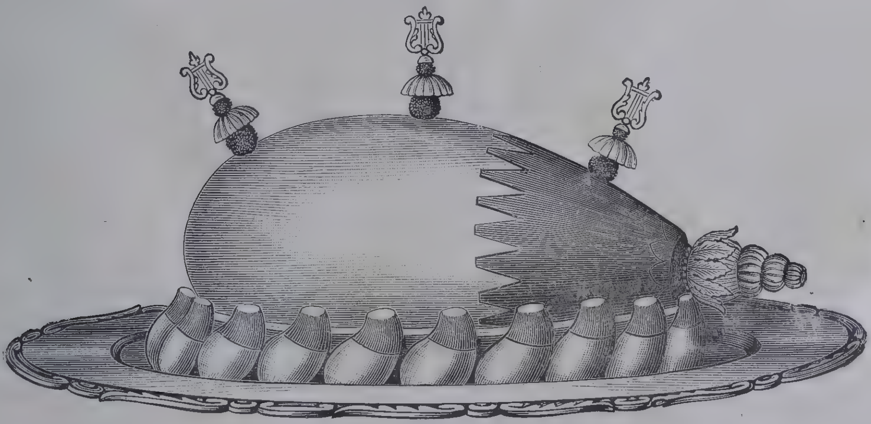
Jambon à l'Espagnole

Scrape the ham well and trim off any dry parts, put it to soak in cold water for about twenty-four hours, occasionally changing the water; tie it up in a buttered cloth, and put it in a stewpan with peeled and sliced onion, carrot, turnip, celery, leek, herbs (thyme, parsley, bayleaf, basil, and marjoram), a few peppercorns, one or two blades of mace, eight or ten cloves, and a pint of sherry; let it draw down in this until it has absorbed all the wine, then cover it with really well-flavoured stock made from cooked meat bones, and any game or poultry bones can be used to flavour it, and cook, allowing twenty minutes for each pound up to twelve pounds, and a quarter of an hour for every pound beyond; then leave it in the mirepoix till cold, take up, remove the cloth and the skin from the ham, and very neatly trim off any fat which looks rough. If the ham has to be served cold, glaze it over, dish it up, and garnish with aspic jelly or picked parsley; place a frill on the knucklebone, and serve. If to be served hot, put it into a pan with a pint of sherry after it is trimmed, and boil the sherry with the ham; dish up and glaze it over, using a brush for the purpose; strain the liquor from the braise and remove the fat from it; take half a pint of good Espagnol sauce (vol. i.), add to the sauce the reduced liquor in which the ham was cooked, and a wineglassful of sherry, two or three washed fresh mushrooms, a pinch of castor sugar; boil up together, keep skimmed while cooking, then tammy, and use.

Ham and Chicken à la Douglas

Jambon et Poulet à la Douglas

Put a nice York ham into cold water to soak for a day or two, during which time change the water occasionally, then trim off all the unnecessary underskin, and saw off the tip end of the knucklebone; tie up the ham in a clean cloth, and put it into a saucepan with good-flavoured cold stock; bring this to the boil, then skim; cover over the stewpan and let the ham simmer gently for two and a half to three hours. When cooked



set the ham aside in the stock till perfectly cold, then take up the ham, remove the cloth, peel off the top skin very carefully to within four or five inches of the knuckle, and then with a very sharp knife trim the fat quite evenly, but remove as little as possible; wipe it over carefully with a clean soft cloth, then brush it over with a little liquid aspic jelly, using the jelly while it is of the consistency of single cream. Dish up the ham on a flat silver dish, place a frill on the knuckle, garnish the top with fancy hatelet skewers, place round the dish a bed of finely-chopped aspic jelly, and surround it with little creams of chicken as below. This dish can be served for a ball supper or for any cold collation.

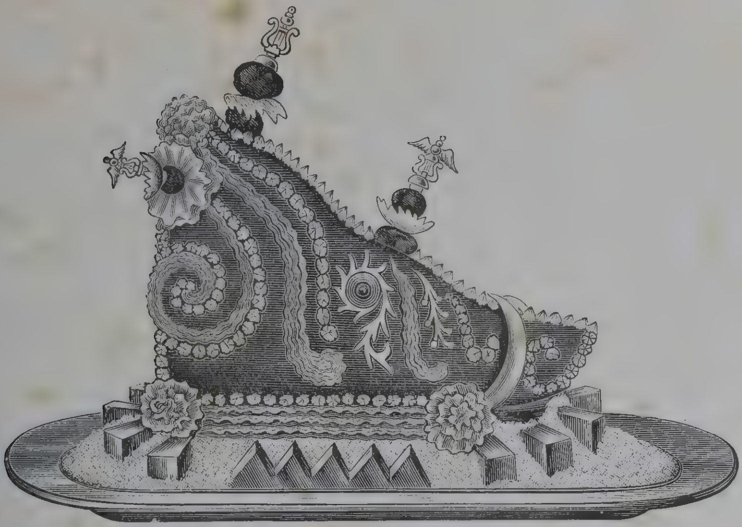
LITTLE CREAMS OF CHICKEN FOR GARNISHING HAM À LA DOUGLAS.—Take some little ham moulds, line the top parts with Aspic cream (vol. i.) and the lower parts with red-coloured aspic, using a little ice for the purpose of setting them. When this is set fill up the inside with a purée of chicken prepared as follows: Take the meat from a boiled or roast chicken, free it from bone and skin, and pound it till smooth with a wineglassful of sherry, half a pint of thick cream, a pinch of salt, three or four drops of lemon juice, and a pinch of coralline pepper; mix with one pint of good-flavoured chicken gravy in which one ounce of glaze is dissolved with half an ounce of Marshall's gelatine, rub it through a tammy, and use.

Boar's Head

Tête de Sanglier

Take a boar's head (or a pig's head, which is often used instead and forms a nice dish), bone it, and put it in pickle three weeks or a month before using, thus: rub it well two or three times a week with the following ingredients pounded together till smooth—viz. two pounds of salt, a quarter-pound of moist sugar, a quarter-pint of strained lemon juice, half a tablespoonful of cocoa, two sprigs of sage, two teaspoonfuls of French mustard, one teaspoonful each of ground ginger, ground nutmeg, ground allspice, ground cloves, ground mace, about thirty pounded peppercorns, black and white, half an ounce of Marshall's Coralline Pepper, the peel of one lemon, a tablespoonful of tamarinds, ditto powdered cumin seed, and twelve pounded almonds. Then rinse it well and lay it out flat, and stuff the inside with a well-seasoned farce made of two and a half pounds of veal and two and a half pounds of fresh pork; then place about six hard-boiled yolks of eggs that are masked with a little chopped parsley in the farce, and six or eight turned olives and mushrooms, six filleted

Christiania anchovies, one and a half pounds of strips of tongue, half a pound of bacon, thirty-six pistachio nuts, and six or more large truffles, and fasten up the head in the cloth and boil for five or six hours in stock or water with a good plateful of vegetables, carrot, onion, six bayleaves, six or eight sprigs of thyme, a teaspoonful of black and white peppercorns, six or eight cloves, six blades of mace, and head of celery. Let it cook gently, and when done take up and tighten the cloth and put it away until the next day; then put it on a silver dish, put the eyes and tusks in, mask it with glaze and garnish with butter (see recipe of Butter for garnishing ham, vol. i. page 314) and cut aspic jelly, truffles, cockscombs, mushrooms, and paper cap, as shown in the engraving. The eyes and tusks are kept ready for use.



CHAPTER IX

DRESSED VEGETABLES AND MEAGRE DISHES

Asparagus à l'Irlandaise

Asperges à l'Irlandaise

CLEANSE and cook the Asparagus (vol. i. page 252), for twenty-five to thirty minutes, or use bottled or tinned, then take up and put away on ice, or in the ice cave with a damp napkin over it, till quite cold; dish on a croûton of fried bread, and pour cold Irlandaise sauce (vol. i.) round it; garnish with tarragon and chervil, iced artichoke bottoms cut into halves, and cut raw tomatoes, seasoned with mignonette pepper, a little salt, salad oil, and tarragon vinegar, and use for luncheon or as a second-course dish.

Asparagus à l'Espagne

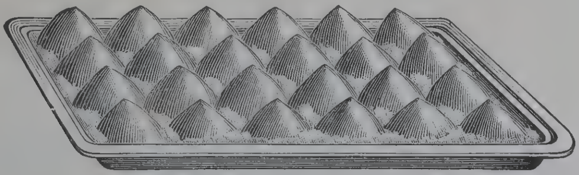
Asperges à l'Espagne

Take some plainly boiled Asparagus (vol. i. page 252), place it in a pile on a square piece of buttered toast or a fried croûton, then arrange round it some small croûtons of fried bread, placing on each croûton a nicely-poached fresh egg brushed over with a little warm butter and sprinkled over with finely-chopped raw green parsley; pour here and there on the dish between the croûtons some Tomato purée (vol. i.); serve while hot for luncheon or as a second-course dish.

Asparagus à la Princesse

Asperges à la Princesse

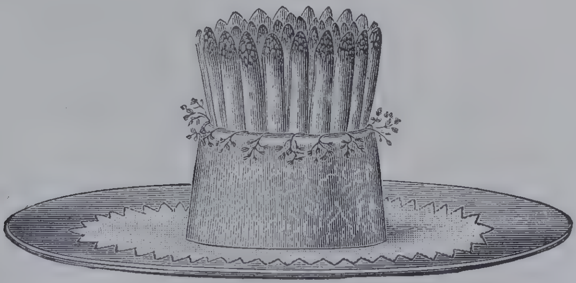
Mix together in a stewpan one ounce of fine flour and one ounce of fresh butter, add half a pint of cream, a pinch of coralline pepper, and one very finely-chopped eschalot, and stir these together over the fire till the mixture boils, then add the strained juice of a lemon, and half a gill of cold single cream or milk, and tammy. Have six whole eggs whipped for several minutes, then mix with the cream mixture in a sauté pan, stir over the fire till the mixture thickens, but do not let it boil; butter an entrée dish, spread a thin layer of the prepared sauce all over the bottom, arrange a layer of cooked asparagus that is cut in lengths of about one inch on it, place here and there little pieces of butter, then cover the asparagus over with another layer of the sauce, and continue this process until the dish is three-parts full. Then have five whites of eggs whipped very stiff, with a pinch of salt and a dust of coralline pepper, place this in a forcing bag with a rose pipe, cover the contents of the dish as in engraving with the mixture, sprinkle all over with finely-grated Parmesan cheese, and stand the dish in a tin containing boiling water; place it in a moderate oven for about fifteen minutes, when it should be a pretty brown colour and quite crisp, then take up and serve for a second-course or luncheon dish.



Asparagus—Suédoise Sauce

Asperges—Sauce Suédoise

Open a tin of asparagus, and place it on some pounded ice till perfectly cold. Take a timbal mould (specially made for this purpose) and fill it with plain cold water; place it in the charged ice cave and let it remain for two and a half to three hours, occasionally turning the mould from side to side in the cave so as to get the water thoroughly frozen; then dip the mould into tepid water, pass a clean cloth over the bottom to absorb any moisture, and turn out the ice on to the dish on which it is to be served, on a dish-paper or a folded napkin.



Drain the asparagus on a clean cloth, cut off any hard part from the bottom of the stems, and then arrange it in a group, as shown in the engraving, in the centre of the timbal of ice; garnish round the top of the timbal with little picked sprigs of nice green fresh chervil, and serve for second course or luncheon, or for any cold collation, with iced Suédoise sauce in a sauceboat.

Asparagus Salad à la Campagne

Salade d'Asperges à la Campagne

Take some tinned or plainly boiled fresh asparagus, drain it and cut it up into lengths of about one inch, season with salad oil, strained lemon juice, salt, finely-chopped tarragon and chervil and eschalot; dish up in a pile on the dish on which the salad is to be served, sprinkle all over it some finely-shredded cooked white meat such as chicken, &c., and arrange as a border round the dish some blanched calf's brains that are cut in slices half an inch thick, masked over with Mayonnaise sauce (vol.i.), and dusted with dry curry powder; garnish the dish here and there with small French red chillies, and serve for luncheon, ball suppers, &c.

Asparagus and Artichoke Bottoms à la Cannes

Asperges et Fonds d'Artichauts à la Cannes

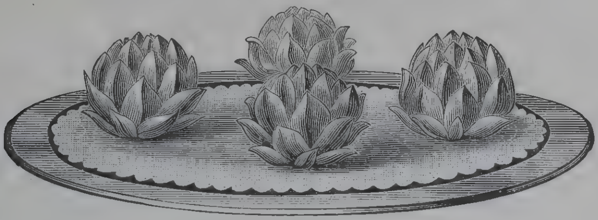
Take some cooked asparagus, and cut the tender part up into lengths of about one inch, drain the moisture from it, mix with the sauce prepared as below, add a few sliced truffles, and keep quite hot in the bain-marie. Make some preserved or freshly-cooked artichoke bottoms quite hot by putting them in a stewpan with a good wineglassful of sherry, cover over the pan and place it on the stove till the contents are well reduced; then dish up the artichokes on some cooked sliced tomatoes, fill the artichoke bottoms with the prepared asparagus, and serve, arranging them straight down the dish on a purée of potato, forced from a bag with a large rose pipe, for a second-course or luncheon dish, or as a vegetable entrée.

Sauce for Asparagus à la Cannes.—Put into a stewpan one ounce of glaze, a dust of coralline pepper, a wineglassful of sherry, and a gill of good clear gravy; just bring to the boil, then thicken it with a quarter of an ounce of arrowroot that has been mixed till smooth with two tablespoonfuls of mushroom liquor, stir on the fire till it boils, and use.

Artichokes Plain

Artichauts naturels

Trim the tops and cut off the stalks evenly of some nice fresh artichokes, put them in cold water with a little salt, and let them remain in this for two or three hours; then put them into plenty of slightly salted boiling water, and let them simmer gently for fifty to sixty minutes. Then take them up with a slice, drain them on a clean hair sieve, place them on a hot dish on a paper or napkin, and serve for a second-course vegetable or for breakfast or luncheon, either as a hot or cold dish, with Mayonnaise, Vinaigrette, Suédoise, or Verte sauce handed in a sauceboat.



Artichoke Bottoms à la Fife

Fonds d'Artichauts à la Fife

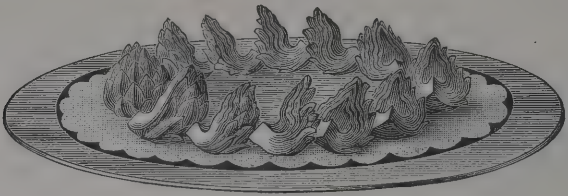
Take some tinned or freshly cooked artichoke bottoms (vol. i. page 248), season them with a little salad oil, a little chopped truffle, lean cooked ham, and cooked sweetbread also cut up; pile up in the centre of a dish on a bed of crisp well-washed lettuce, pour the prepared tomato purée round the base, and serve for luncheon, second course, or for any cold collation.

Purée for Artichoke Bottoms à la Fife.—Pound four raw ripe tomatoes, rub them through a sieve, mix with them the raw yolks of two eggs, a few drops of carmine, a dust of coralline pepper, a quarter-pint of thick Mayonnaise sauce (vol. i.), and six turned and shredded Spanish olives; stir well together and use.

Artichoke Salad

Salade d'Artichauts

Lay the green artichokes in cold water for an hour or two before cooking, then simmer them in boiling water for forty to fifty minutes, then drain them on a sieve till cold; cut each lengthwise into four pieces, remove all the choke by means of a small pointed knife, and lay the pieces on a plate, season them with salad oil, tarragon, and chilli vinegar, chopped eschalot, parsley, and mignonette pepper ; dish up *en couronne* on an entrée or flat dish, and serve either as a dressed vegetable or for luncheon with any nice sauce in a sauceboat.



Artichoke Bottoms with Asparagus Points à l'Estragon

Fonds d'Artichauts aux Pointes d'Asperges à l'Estragon

Open a tin of artichoke bottoms and put it in the bain-marie till the vegetables are quite hot, then remove them from the tin and arrange each on round croûtons of fried bread. Warm some tinned asparagus points (or fresh ones when in season) in a little warm butter, and fill up the artichoke bottoms with them. Dish up on a hot dish, pour Cream sauce (see recipe) over, and serve for a second-course vegetable, allowing one artichoke bottom to each person.

Artichoke Bottoms à la Bourgogaic

Fonds d'Artichauts à la Bourgogaic

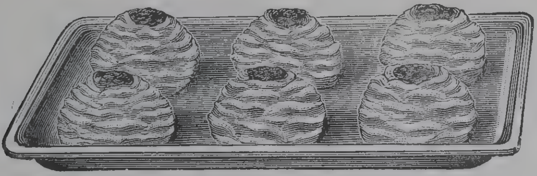
Take some cooked artichoke bottoms and fill them with the prepared purée, using a forcing bag and large rose pipe for the purpose, sprinkle one of the artichokes with some hard-boiled yolk of egg that has been rubbed through a sieve, another with chopped lean cooked ham or tongue, and another with chopped French gherkin. Dish them up on a bed of crisp lettuce that has been mixed with a little salad oil, tarragon and chilli vinegar, and serve either as an entrée for a few people, or as a second-course or luncheon dish.

Purée for Artichoke Bottoms à la Bourgogaic.—Take a quarter-pound of cooked chicken (free it from skin and bone and chop it up finely), two ounces of grated Parmesan cheese, a dust of coralline pepper, a teaspoonful of French mustard, one finely-chopped truffle, one ounce of lean cooked ham or tongue also chopped up ; mix up all together with half a pint of aspic jelly and a quarter-pint of stiffly-whipped cream. Stir all together on ice till beginning to set, then put it into the forcing bag and use.

Artichoke Bottoms à la Valentine

Fonds d'Artichauts à la Valentine

Take a tin of artichoke bottoms, open it and stand it in the bain-marie to make the contents hot, then remove them from the tin and put in the bottom of each half a teaspoonful of thick Veloute sauce (vol. i.), and place on this one or two chestnuts prepared as below. Whip two or three whites of eggs stiffly with a pinch of salt, put it into a forcing bag with a large rose pipe, and mask the chestnuts over entirely with it; then place the artichokes in a buttered sauté pan, and put them in the oven till they become a pretty golden colour, then remove; sprinkle them over with a little finely-chopped parsley, dish them up on little croûtons of fried bread, and pour Tomato butter (vol. i.) round the base. Serve hot, one to each person, for a second-course or luncheon dish.



Chestnuts for Artichoke Bottoms à la Valentine.—Cut off the tops from half a pound of good chestnuts, and put the latter into the oven to bake for about twenty minutes; then remove, peel them, and put them into a clean stewpan with half a pint of really good stock, a pinch of sugar, and an ounce of butter; put a buttered paper over, and let them braise on the side of the stove till tender, adding more stock if needed. When ready for use they should present a nice glazed appearance.

Salad of French Beans à la Flamande

Salade de Haricots Verts à la Flamande

Take two pounds of tinned or freshly-cooked French beans, drain them, and mix them with salad oil, strained lemon juice, and thick cream, and place them in a pile in the centre of the dish on which the salad is to be served. Cut a large plainly boiled cold Spanish onion lengthwise into twelve pieces, mask each piece with chutney, curry powder, and lemon juice, and arrange as a border round the beans; sprinkle the border thickly with hard-boiled yolk of egg that has been rubbed through a sieve, sprinkle some lean cooked chopped ham over both beans and onions, and serve for luncheon or second course.

French Beans with Cream of Turnips

Haricots Verts au Crème de Navets

Cut some French beans in small strips, wash them well and put them into boiling water with a little salt and a tiny piece of soda to cook for about half an hour till tender; then strain off from the water and add to them a pat of fresh butter, a sprinkling of chopped fresh parsley, and a little lemon juice. Dish them up in a border of purée of turnips (vol. i. page 247), and serve at once.

Flageolets à la Spencer

Flageolets à la Spencer

Take four peeled onions cut in small dice shapes, a good pinch of Marshall's Coralline Pepper, two ounces of fat and lean raw bacon, one ounce of butter, fry together for about fifteen minutes; then add one ounce of Marshall's Crème de Riz, a quarter-pint of oyster liquor, a teaspoonful of Bovril, half a pint of light stock or, if liked, milk, a quarter-pint of cream; stir till boiling, then simmer for half an hour. Strain the liquor from a tin of flageolets and add the contents to the sauce with one ounce of grated Parmesan cheese and six or eight raw bearded sauce oysters that have been chopped fine; just bring to the boil, then turn out on a hot dish in a border of plainly boiled curry rice (vol. i.) that is sprinkled with a little finely-chopped raw green parsley, and a little coralline pepper, and use for second course or luncheon.

Salad of Flageolets à la Française

Salade de Flageolets à la Française

Drain the contents of a tin of flageolets on a sieve, and mix with them one very finely-chopped raw onion, two ounces of finely-chopped lean cooked ham, a quarter-pint of salad oil, four hard-boiled eggs cut in little dice shapes, four ounces of cooked white meat that is freed from skin and bone, a tablespoonful of French vinegar, and a pinch of castor sugar; stir up all together, turn on to a dish, and garnish with scraped cleansed horseradish and chopped cooked beetroot alternately, seasoning the garnish with a little salad oil, salt, and vinegar. Serve for luncheon or for any cold collation.

Cardoons with Marrow

Cardons à la Moelle

Cleanse and string the cardoons, and cut them into strips about six to seven inches in length; wash these well in cold water and salt, tie them up into a bundle and put them into cold water with a little lemon-juice; bring this to the boil, then strain and wash the cardoons well and put them into a stewpan with sufficient thin Brown sauce (vol. i.) to cover them; add a wineglassful of sherry, one ounce of glaze, a pinch of castor sugar, and two or three fresh chopped mushrooms tied in a little piece of muslin; cook the cardoons steadily for two and a half to three hours, when they should be tender. The sauce should be skimmed while boiling.

When cooked dish up the cardoons on a croûton of fried bread, tammy the sauce, and pour it over the cardoons, garnish it with blanched marrow (vol. i. page 33), cut crosswise in pieces about a quarter of an inch thick, and with a few sliced truffles, then serve for an entrée or for a second-course or luncheon dish.

Carrots à la Flamande

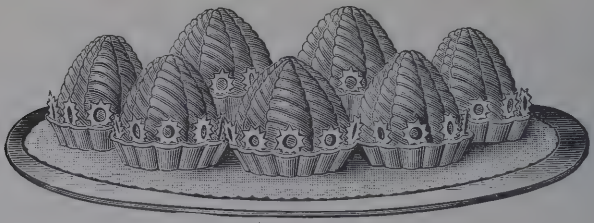
Carottes à la Flamande

Peel or scrape some new fresh carrots and cut them into lengths of about one and a half inches, then trim them into kite shapes; if small new carrots are used they may be served whole, or halved, or quartered according to their size; put them into a stewpan into cold water sufficient to cover them, add a little salt, and bring to the boil, then strain and dry in a clean cloth. Put into the same stewpan one ounce of butter, let this melt, put the carrots into it, place the stewpan on the side of the stove, cover it down, and let the contents fry gently for about fifteen minutes; then add about a quarter-pint of good flavoured light stock, and the pulp from three large ripe tomatoes, cover the pan again and let the carrots simmer till tender; have four or five tomatoes cut into quarters, free them from the pips, place them in a buttered sauté pan, season them with a little pepper and salt, place a well-buttered paper over, and cook in the oven for ten to twelve minutes; cut some little croûtons in kite shapes, fry them till a very pale golden colour, and arrange them round a dish so as to form a border; place the prepared tomatoes on the croûtons, and then mix a quarter of an ounce of Marshall's Crème de Riz with about a tablespoonful of light stock, and pour it into the pan with the carrots; allow these to reboil, turn them out into the centre of the croûtons, sprinkle them over with a little finely-chopped parsley, and serve for a second-course or luncheon dish.

New Carrots à la Française

Carottes Nouvelles à la Française

Take some young carrots, wash, peel, and cut them into small olive shapes, turn them with a garnishing knife and put them into cold water with a little salt; bring to the boil, then strain and dry the carrots in a clean cloth and fry them in a stewpan with a pat of fresh butter over a steady fire for fifteen to twenty minutes, then add a wineglassful of sherry and a quarter-pint of good flavoured stock; bring this to the boil, and cook the carrots for about one hour, occasionally adding a little more stock as that in the pan reduces, when the carrots should present a glazed appearance; add to them a tiny dust of castor sugar and a few cooked shredded button mushrooms. Put them into paste cases as below, ornament round the tops of the cases with little rings of the same paste, dish on a paper on a hot dish, and serve either as a dressed vegetable, second-course dish, or as a vegetable entrée.



Paste Cases for Carrots à la Française.—Rub a quarter of a pound of fine flour with two ounces of butter, a little salt and cayenne till smooth, then mix in one whole raw egg and a little cream, making it into a stiff dry paste, roll this out thinly, and with it line some little corbeille or croustade tins; prick the paste well at the bottom to prevent it blistering, line them with a buttered kitchen paper and fill up with raw rice, bake them in a moderate oven till a pretty golden colour and quite crisp, then remove the rice and papers and use as directed above. Stamp out some tiny rings of the same paste with a fluted cutter, bake them, then brush each over with a very little raw white of egg, sprinkle them with a little chopped raw green parsley, and use for ornamenting the tops of the cases when prepared.

Carrots à l'Ind

Carottes à l'Ind

Take for five or six persons about one and a half pounds of young carrots and pull or cut off the tops; well wash the carrots in cold water and peel them, then put them into a saucepan with sufficient cold water to cover them, and bring to the boil; then drain and rinse in cold water and rub them in a dry cloth to remove the outer skin; trim the tops round with a knife, and if they are large cut them in halves, then place them in a stewpan with one and a half ounces of butter, a bunch of herbs (such as thyme, parsley, and bayleaf), a dust of Marshall's Coralline Pepper, and two finely-chopped eschalots; fry these for about ten to fifteen minutes, then add half a pint of good-flavoured stock, and boil together for about an hour, adding a little more stock as that in the pan reduces, then remove the herbs and add two tablespoonfuls of thick Espagnol sauce (vol. i.), four ounces of cooked lean ham or tongue cut up in little dice shapes, a teaspoonful of chutney, a saltspoonful of curry paste, and the juice of half a lemon; reboil and add one finely-chopped green capsicum from which the seeds have been removed; put into a basin two raw yolks of eggs and half a gill of thick cream, mix well together, then pour into the stewpan with the carrots and stir till the sauce thickens, add a teaspoonful of chopped parsley, and dish up in a border of plainly-boiled rice. Serve hot for a luncheon or second-course dish.

Carrots à la Malden

Carottes à la Malden

Take some new carrots, peel or scrape them, and wash in clean cold water. If they are large, cut them into lengths of about two and a half inches long, or, if small, cut them in halves or quarters and put them in a stewpan with sufficient cold water to cover them, add a little salt and bring to the boil, then strain and dry in a clean cloth. Put into a stewpan about one ounce of butter, and fry the carrots for about a quarter of an hour, then add about half a pint of white wine, half an ounce of glaze, one eschalot chopped fine, and a bunch of herbs (such as thyme, parsley, bayleaf), cover the pan over and let the contents simmer gently for about two hours, then take up the herbs and add two or three tablespoonfuls of thick Brown sauce (vol. i.), boil up again and add eight or ten nice round slices of blanched beef marrow (vol. i. page 33); allow this to get hot, then add a teaspoonful of French capers and the same of chopped raw parsley, a few drops of liquid carmine, and serve very hot in a vol-au-vent case (see 'Vol-au-Vent à la St. George') on a hot dish for an entrée or for a second-course dish.

Carrots à la Rosina

Carottes à la Rosina

Take some new carrots, say about one and a half to two pounds, for five or six persons, wash them and put them in a saucepan with enough cold water to cover them, add a little salt, and bring to the boil, strain off, and rub them in a dry cloth to remove the skins and the tops, and if they are not very small they can be cut into three or four pieces. Have a pint of good-flavoured Brown stock (vol. i.), and put it into the saucepan with the carrots, a bunch of herbs, a few drops of carmine, and one peeled onion that is stuck with two cloves; place a lid on the pan, and let the contents boil for about one hour, when the liquor will have become reduced to about half the quantity; put into a basin a teaspoonful of arrowroot and mix it up with a tablespoonful of cold water and the strained juice of half a lemon, and pour it into the saucepan through a strainer, let all boil up again together, and then sprinkle in a pinch of finely-chopped parsley, and dish up the carrots in a pile in a square case made of puff paste, and garnish the top with four bunches of cooked shredded cucumber, arranged rather high. Serve on a hot dish for a second-course or luncheon dish.

Paste Case for Carrots à la Rosina.—Take a quarter of a pound of puff paste (vol. i.), and with it line a square fleur ring to about a quarter of an inch thick; place a piece of buttered paper inside the paste, fill it up with raw rice and place it in a moderate oven and bake it for about twenty minutes; then remove the paper and rice and brush the inside of the case over with warm glaze and dust it over with grated Parmesan cheese; then put it again in the oven for about five minutes; remove from the fleur ring and use.

Carrots à la Brunswick

Carottes à la Brunswick

Take about a pound of small, young, freshly-gathered carrots, scrape or peel them, and well wash in cold water, and put them in a stewpan with enough cold water to cover them; add a pinch of salt, bring to the boil, then strain and rinse in cold water, and put again into the stewpan with half an ounce of fine, sifted flour, the liquor from a tin of button mushrooms, a wineglassful of sherry, a pinch of castor sugar, a few drops of carmine, and a quarter of a pint of good Brown sauce (vol. i.); cover the stewpan, and let the carrots simmer in the liquor on the stove for about two hours; then strain them, add another quarter of a pint of Brown sauce and the strained juice of an orange to the liquor in the pan, and reduce this to a thick, creamy consistency; then wring it through a clean tammy cloth, return it to the stewpan, add the carrots and button mushrooms, about eight or ten Spanish olives that have been turned and finely shredded, and two ounces of lean cooked ham, cut in the same way; put these to get hot in the bain-marie; have a quarter of a pound of Patna rice prepared as for curry, and, when quite dry and hot, put it in a stewpan with two ounces of warmed fresh butter, mix together, sprinkle with a little finely-chopped parsley, and chopped lean ham or tongue, and form this into a border; then turn the carrots, &c., into it, and serve for a second-course or luncheon dish.

Salad of Carrots

Salade de Carottes

Cut some cleansed, plainly boiled, good-coloured carrots into slices, and season them with thick cream, salad oil, tarragon vinegar, salt, and coralline pepper; arrange a layer of them on the dish on which the salad is to be served, sprinkle over it some thinly-cut rings of raw, peeled onions, then another layer of the carrots, and so on until the dish is full; lastly arrange a layer of separately-minced, cooked lean ham and chicken; sprinkle this over with some more oil, cream, and vinegar, and serve for luncheon or for any cold collation.

The carrots will take from one to two hours to boil, according to their being young or old.

Cauliflower à la Nîmes

Choufleur à la Nîmes

Take a plainly boiled cauliflower; when cooked, cut it through vertically into eight or ten pieces, according to the size; arrange it *en couronne* on the dish on which it is to be served; then pour over it sauce prepared as below, and serve for luncheon or dinner as a second course, or for a meagre dish.

Sauce for Cauliflower à la Nîmes.—Take one pint of creamy Bechamel sauce (vol. i.), add to it the strained juice of one lemon, one ounce of pounded live lobster spawn, the purée of six Christiania anchovies, a teaspoonful of anchovy essence, a few drops of liquid carmine, a pinch of coralline pepper; stir till boiling, then add a quarter of a pint of the prepared crayfish bodies (from bottle), or fresh if in season, that are cut in halves or three pieces. Serve for luncheon or dinner as a second-course dish.

Cauliflowers à la Reine

Chouxfleurs à la Reine

Take some perfectly young cauliflowers for this dish, and put them in cold water and salt to soak for two to three hours; trim off the leaves, with the exception of those near the cauliflower, and leave as much of the stem as seems likely to be tender; after they have soaked, put them in a stewpan into sufficient cold water to cover them, with a little salt; bring to the boil, then take them up and drop them into clean, cold water, which will remove all the strong flavour and smell; replace them into plenty of boiling water that is slightly salted, and cook for about half an hour till tender; then take up on a hair sieve, and let them drain. Cut two ounces of lean cooked ham into tiny dice shapes, chop one eschalot fine, and put both these into a stewpan with about three-quarters of a pint of good flavoured chicken, veal, or rabbit stock; bring to the boil, and let it simmer on the side of the stove for about twenty minutes. Fry together, without discolouring, two ounces of fine flour and two ounces of butter; then mix into it the mixture prepared as above, and stir till it boils; then add a quarter-pint of thick cream and a dust of coralline pepper. Dish up the cauliflowers in a pile, pour the sauce over, and garnish round the dish with quarters of hot hard-boiled eggs. Serve for a second-course or luncheon dish. One small cauliflower should be allowed for two to three persons, and the above quantity of sauce is sufficient for six or eight persons.

Cauliflower Salad

Choufleur en Salade

Remove the outside leaves from a nice, fresh cauliflower, well wash it in cold water, and put it into a stewpan, with sufficient cold water to cover it, season with salt, and just bring to the boil; then strain and rinse it well in cold water, and cook in boiling water till tender; then take up the cauliflower on a hair sieve, and leave to drain till cold, cut it into nice pieces, leaving the flower as whole as possible; put the pieces on a flat dish, season with salad oil, raw mustard, salt, and finely-chopped parsley, eschalot, mignonette pepper, and tarragon vinegar;

mask it over with a good thick Tomato mayonnaise (see recipe), sprinkle over it some finely-shredded peeled cucumber, French gherkin, and French red chillies, and serve with cold meat, chicken, &c.

Fondue of Celery

Fondue au Céleri

Wash well two or three sticks of perfectly fresh celery, and chop them up finely; put this into a stewpan, with sufficient cold water to cover it; add a pinch of salt, bring the water to the boil, then strain, and return the celery to the stewpan, and put with it a pint of new milk and a bunch of herbs (thyme, parsley, and bayleaf); bring this to the boil, put the cover on the pan, and let the contents simmer for about two hours, when they should be quite tender and of a pulpy consistency; then rub it through a fine hair sieve. Put into a stewpan one ounce and a half of butter, and one ounce of fine flour; stir these together over a fire until the butter melts and the flour is mixed quite smooth; then add the celery, prepared as above, which should produce together about half a pint in bulk; stir until it boils, then season it with a pinch of salt, coralline pepper, and the strained juice of half a lemon. Put into a basin three raw yolks of eggs, mix them with a wooden spoon until quite creamy, and stir into this the mixture prepared as above. Have the whites of three eggs whipped stiffly with a pinch of salt, and mix into the other preparation, taking care not to work them together much after the whites are added, or they will curdle. Have some small china or paper cases, and partly fill them with this mixture; sprinkle over the top a few browned breadcrumbs, and put into a moderate oven for about fifteen minutes, when they should be a pretty brown colour, and have risen to twice their original size; then dish up on a hot dish, on a napkin or dish paper, sprinkle with a little finely-chopped green parsley, and serve at once for a second-course or luncheon dish.

If paper soufflé cases are used, the outside must be first rubbed over with a little salad oil, and then put into the screen to dry.

Cucumbers à la Brabant

Concombres à la Brabant

Take a cucumber, peel it, and cut up in slices; stamp out the seeds, and put the rings into a stewpan with enough chicken, veal, or rabbit stock to cover them, and cook for about fifteen minutes, and strain off. Have some small tomatoes peeled, and the seeds scooped out; season them with pepper, salt, and a little chopped eschalot, and very finely-grated or chopped raw bacon, fat and lean, putting about a teaspoonful of the bacon in each tomato; place them in a greased tin, and leave them in the oven with a cover over them to cook for about fifteen minutes; dish each of them up on a fried croûton of bread that is cut about two inches in diameter and one inch thick, and arrange the rings of cucumber in a coil on the top of each tomato, covering the top entirely, and sprinkle with a little chopped parsley. Put one ounce of butter and the same of flour in a stewpan, lightly fry it, and then mix it with half a pint of the liquor in which the cucumber was cooked; stir together till it boils, then add about eight drops of tarragon vinegar and a salt-spoonful of French mustard, one tablespoonful of cream, a dust of Marshall's Coralline Pepper; tammy and add two tablespoonfuls of finely-shredded lettuce that has been blanched and gently fried in an ounce of butter on the side of the stove for about ten minutes, then covered with stock and simmered till tender. Dish up the croûtons, and pour the sauce round the dish. These are excellent for second course or luncheon.

Cucumber Farced with Marrow

Concombre Farci au Moelle

Peel a nice fresh cucumber and cut it in lengths of about one and a half inches, stamp out the core by means of a plain round vegetable cutter, then put the pieces of cucumber into a stewpan with cold water and a little salt and bring to the boil, rinse and put them into boiling water to cook for ten to fifteen minutes, and put aside on a sieve to cool, then farce each piece with beef marrow, and when this farce is quite set roll the pieces separately in fine flour, then dip them in whole beaten-up egg, and then into freshly-made white breadcrumbs; repeat this twice, roll carefully till smooth, and place in a frying basket, and fry in clean boiling fat till a pretty golden colour; dish up on a hot dish, and serve as a vegetable for dinner, luncheon, or for a second course. Dish with a purée of spinach (vol. i.) or any nice green vegetables in the centre, and a creamy Soubise sauce (vol. i.) round the base.

MARROW FOR FARCING CUCUMBERS.—Put four tablespoonfuls of Tomato sauce (vol. i.) in a stewpan with a chopped eschalot, a quarter of an ounce of glaze and half a wineglassful of sherry; reduce to half the quantity, then let it cool a little and mix into it the marrow that is cut up in little dice shapes and sprinkled with a little freshly-chopped parsley; allow it to set before using.

Braised Lettuce

Laitue Braisée

Trim and well wash some fresh lettuces and tie them up separately, put them into a stewpan with cold water to cover them, season with a little salt, and bring to the boil, then strain and rinse in cold water, press them well and put them into a stewpan with a pat of butter and fry for fifteen to twenty minutes; then add about a quarter-pint of good stock, and braise them till tender, and when cooked take them up and cut each into four or six pieces, press these out and put them on fried croûtons, lightly brush them over with a little warm glaze, and use for a second-course dish or for garnishing braised meats or poultry.

Dormers with Lettuce à la Turque

Dormers au Laitue à la Turque

Take about one and a half pounds of the lean part of a loin or neck of mutton, free it from skin, cut it up into tiny dice with one large very finely-chopped raw onion, a teaspoonful of finely-chopped raw green parsley, a quarter of a pound of plainly boiled Carolina rice, a saltspoonful of Marshall's Coralline Pepper, a little salt, two whole raw eggs and a quarter-pint of good Espagnol sauce (vol. i.); stir these well together, then take two or three fresh, washed and dried long lettuces that have been blanched only, remove the tender and best leaves, and dry them in a cloth, and lay out on the table; place in each leaf about a dessertspoonful of the farce that has been rolled up in a little square piece of raw thinly-cut fat bacon, roll up the lettuce and tie each with a thin piece of string, being careful to well wrap in the ends so as to secure the farce. Put in a buttered stewpan two peeled and sliced onions, one carrot, a few strips of leek and celery, a bunch of herbs, a blade of mace, and about a dozen peppercorns tied in a piece of muslin; put the dormers in the pan, cover with a well-buttered paper, put the lid on the pan, place it on the stove, and let the contents fry for about fifteen minutes; then add a wineglassful of sherry and half a pint of good-flavoured thin Brown sauce (vol. i.); let these simmer on the side of the stove for an hour and a half, during which time add a little more sauce as that in the pan reduces, then take up the dormers, remove the fat entirely from the liquor, and add a little more brown sauce if needed, then remove the strings, brush over with a little warm glaze, and dish up the dormers on a purée of potatoes that is formed into a border by means of a forcing bag and large rose pipe ; fill up the centre with some cooked slices of tomato, and serve for an entrée for dinner or luncheon. Strain the sauce, and pour it round the base.

Mushrooms in Fritot

Champignons en Fritot

Take some nice fresh cleansed mushrooms, season them with pepper, salt, dry mustard, and a little chopped, lean, cooked ham ; place them in a well-buttered sauté pan, and cook them in a moderate oven for about fifteen minutes, then take up and place on the top of each a nicely fried lean slice of bacon ; fasten together by passing a strip of French gherkin through, and dip the two into frying batter (vol. i.) and fry them in clean boiling fat till a nice brown colour, turning them frequently with a slice while cooking ; drain them on a pastry rack, dish them on a paper on a hot dish, garnish with bunches of crisp, well-washed and dried watercress that is seasoned with a little salad oil, tarragon and chilli vinegar and salt, and serve while quite hot for a breakfast dish.

Mushrooms à la Marquise

Champignons à la Marquise

Wash, dry, and peel some fresh mushrooms, and chop them finely, then to each pound put into a stewpan two ounces of butter with a finely-chopped eschalot and a little salt and coralline pepper ; draw these down on the side of the stove till into a pulp, then add two ounces of lean, cooked, chopped ham, a teaspoonful of fresh chopped, raw, green parsley, two ounces of freshly-made white breadcrumbs, and one ounce of glaze ; stir over the fire till it boils, then put it into a forcing bag with a plain pipe, and with it fill up the artichoke bottoms prepared as below. Arrange on a hot dish and serve for second course or luncheon.

Artichoke Bottoms for Mushrooms à la Marquise.—Put the tinned artichoke bottoms into a stewpan with a wineglassful of sherry, a teaspoonful of warm glaze, a dust of coralline pepper and castor sugar, and one finely-chopped eschalot ; boil altogether for about ten minutes, then use.

Mushrooms à la Vanderbilt

Champignons à la Vanderbilt

Remove the peels and stalks from some fresh-gathered open mushrooms, and thoroughly wash them in cold water, then dry carefully in a cloth, and for one pound put into a sauté pan one and a half ounces of fresh butter, rubbing this all over the pan; place the mushrooms on the top of the butter, sprinkle over them a wineglassful of white wine, a very little salt, a dust of Marshall's Coralline Pepper, two ounces of fat and lean raw bacon that has been cut up into tiny dice shapes, a very little finely-chopped eschalot that has been pressed in a cloth, and a gill of oyster liquor; put a buttered paper over, and stand the sauté pan in a moderate oven for about a quarter of an hour, basting them occasionally with the liquor in the pan; stamp out some little round croûtons of bread, about two and a half inches wide and a quarter of an inch thick, and fry them a very pale golden colour; spread these very thinly with Anchovy purée (vol. i.), and arrange them straight down the dish on which they are to be served; then place the mushrooms on them, fry in a stewpan one ounce of fine flour and half an ounce of butter till brown, then mix into it the liquor in which the mushrooms were cooked, add a wineglassful of white wine and half an ounce of glaze, and stir together until the sauce boils, then wring through the tammy, reboil, and add two dozen fresh oysters (which, if large, can be cut into two pieces) for each pound of mushrooms, and a saltspoonful of anchovy essence; pour this all over the mushrooms and serve very hot for a breakfast, luncheon, or second-course dish.

Curried Mushrooms

Champignons en Kari

Cut two large, peeled onions into small dice shapes, put them in a stewpan with one ounce of butter, a pinch of chopped bayleaf, thyme, parsley, and a pinch of salt; fry till a nice golden colour, then add a pinch of Marshall's Coralline Pepper, a saltspoonful of curry powder, the strained juice of one lemon, two chopped fresh mushrooms, one ounce of glaze, a teaspoonful of chutney, the same of curry paste, half a pint of water, and the liquor from a tin of button mushrooms; boil till tender, add three sheets of Marshall's Leaf Gelatine, and when this is dissolved rub the whole through a tammy; add the button mushrooms from the tin, and set on ice till wanted, then use for a second-course vegetable or luncheon dish or for garnishing cold entrées, &c.

Braised Spanish Onions à la Julienne

Oignons d'Espagne Braisés à la Julienne

Peel some Spanish onions and put them into enough cold water to cover them, bring to the boil, then take up, pour a little cold water over them, and let them drain; then put them into a clean stewpan with two ounces of butter, two or three slices of carrots and turnips, a bunch of herbs (thyme, parsley, bayleaf), and six or eight peppercorns; cover the onions with a buttered paper, put the lid on the pan and fry for fifteen to twenty minutes; then add about half a pint of stock, and braise them in the oven for about three hours, adding more stock as that in the pan reduces; when cooked, dish up the onions, and glaze them over with a little warm glaze, and garnish the top with Julienne-shaped vegetables (vol. i. page 31) and picked and blanched parsley; remove the fat from the braising gravy; mix with it two tablespoonfuls of Brown sauce (vol. i.), and boil these up together; then pour round the onions, and serve for a second course or with a remove, or for a luncheon dish.

Peas à l'Alexandra

Petits Pois à l'Alexandra

Take one quart of perfectly freshly gathered shelled peas for four to six persons, and put them in a stewpan with the pulp of four large ripe tomatoes that have been rubbed through a fine wire sieve; add two ounces of fresh butter, two finely-chopped eschalots and a good pinch of finely-chopped mint and one and a half ounces of fat and lean bacon that is cut in tiny dice shapes; cover the stewpan down, and let the peas simmer gently for about fifteen to twenty minutes, occasionally shaking them about. When tender, add an ounce of fine flour which has been mixed till quite smooth with half a gill of good cream, and let the contents boil for a few minutes; then dish the peas up in the centre of a border of red Pilau rice (see recipe), and serve for a luncheon or second-course dish in the place of game or poultry.

Peas à la Paysanne

Petits Pois à la Paysanne

Take a quart of shelled, young, freshly-gathered peas and put them into a clean stewpan with three ounces of butter, a sprig of fresh mint, two finely-chopped eschalots, and a sprig of fresh parsley, tying these together in a piece of muslin. Take the heart of a nice, fresh, well-washed and dried crisp lettuce, cut it into fine shreds, sprinkle this in with the peas, season with a pinch of salt, a dust of white pepper, and a pinch of castor sugar; put the cover on the pan and let the contents simmer for about half an hour, during which time they require to be occasionally shaken. When tender, remove the herbs in the muslin, then take half an ounce of fine sifted flour and mix into it four tablespoonfuls of very thick cream, and strain on to the peas, bring the contents to the boil, then turn out on to a hot dish and serve for luncheon, or with a remove, or for a second-course vegetable. Tinned or bottled peas can be used.

Peas à la Vénitienne

Petits Pois à la Vénitienne

Take some shelled peas and plunge them into boiling water with a bunch of mint tied in a piece of muslin ; season the water with a little salt, sugar, and a tiny piece of soda ; boil the peas gently for fifteen to twenty minutes, then strain off and mix them with the purée as below ; replace them in a stewpan, bring them to the boil, then turn them out on to a dish, surround them with croûtons of fried bread and cooked slices of fresh tomato, and serve for a dressed vegetable, or they can also be served for a second-course or luncheon dish.

Purée for Peas à la Vénitienne.—Fry four sliced onions in one and a half ounces of butter without discolouring, then mix with them two gills of cream, and let them simmer till tender ; then rub them through a tammy, and use.

Cutlets of Peas à la Comte de Paris

Côtelettes de Pois à la Comte de Paris

Prepare half a pint of thick Soubise sauce (vol. i.), thicken it with three raw yolks of eggs, the juice of half a lemon, and pass through the tammy, carefully mix in half a pint of cooked peas, and put away to cool, then divide the mixture into quantities of about a dessertspoonful each ; roll each in flour and dip in well-beaten-up whole egg, and then in freshly-made white breadcrumbs, and form in cutlet shapes, and fry in boiling fat till a pretty golden colour. Dish them on a border of potato (vol. i.), or they can be dished on a croûton of bread ; place little strips of tongue and truffle alternately on the end of each cutlet to imitate the bone. Serve with thin Soubise sauce (vol. i.) round, and garnish with peas that are mixed with a little butter and a dust of castor sugar. If using the tinned peas, they may be stood in the bain-marie to get hot, then strained and used.

Tomatoes à l'Américaine

Tomates à l'Américaine

Take some small ripe tomatoes (allowing one to each person), peel them and take out the cores, remove the pips by means of a vegetable scoop, then fill up the inside with a Mayonnaise mixture, using a forcing bag and pipe for the purpose; turn the tomatoes over, and mask the uncut side with a little liquid aspic jelly; put them aside till cold, then dish up on a border of aspic jelly, arrange sprigs of tarragon and chervil between each tomato, and pour a Tomato purée (vol. i.) round the dish and serve for luncheon or ball supper.

Mayonnaise Mixture for Farcing Tomatoes à l'Américaine.—Take twelve olives, remove the stones and chop them up, add six boned and chopped anchovies, four hard-boiled yolks of eggs that have been rubbed through a sieve, a teaspoonful of chopped fresh tarragon and chervil, a half-pint of aspic jelly, and two large tablespoonfuls of Mayonnaise sauce (vol. i.). Stir on ice until the mixture begins to set; then put into a forcing bag with a plain pipe and use. Any of the mixture that is left may be used for garnishing the centre of the border of aspic jelly after it is turned out.

Tomatoes à l'Auban

Tomates à l'Auban

Remove the stems from some small tomatoes, scoop out the pips, and season the inside with a little salt, coralline pepper and chopped French capers. Take six or eight boned Christiania anchovies, pound them with two raw yolks of eggs, two ounces of good butter, one tablespoonful of Tomato sauce (vol. i.), and rub them through a wire sieve, then mix with it one large cleansed and chopped capsicum, two ounces of freshly-made white breadcrumbs, a teaspoonful of finely-chopped raw parsley and six prepared herring roes, that are cut up into small square pieces; mix up into a paste, divide into portions of about the size of half a large walnut and put into the seasoned tomatoes, sprinkle over the top of each a little browned breadcrumbs; put the tomatoes on a buttered sauté pan or baking tin, and cook in a moderate oven for about fifteen minutes. Then take up, arrange the tomatoes on a hot dish, and serve while quite hot for a breakfast, second-course or savoury dish.

Tomatoes à la Faubert

Tomates à la Faubert

Take some small ripe tomatoes, peel them, and remove the pips with a small vegetable scoop, fill up the space thus formed with cold cooked chicken, or any white meat cut in little dice shapes; season them with salt, white pepper, chopped turned olives and eschalot, and cover this with finely-shredded lettuce; place the tomatoes in a stewpan with two ounces of butter and two tablespoonfuls of thick cream, put the cover on the pan, and let them cook on the side of the stove for about ten to fifteen minutes. Take one large well-washed crisp lettuce, and one pound of sorrel (which can be had in tins), and cut both up into fine shreds, put two ounces of butter in a stewpan, and then add the lettuce and sorrel, season with a little chopped parsley, coralline pepper and salt, and one gill of cream, and let these simmer gently on the side of the stove with the pan covered down for about fifteen minutes, then mix in the juice of half a lemon, with two ounces of cooked beetroot that is cut in little dice shapes, shake up together and use. Dish up the tomatoes on round croûtons of fried bread straight down the dish, mix the liquor from them with the purée from the vegetables, pour it round the sides of the tomatoes, and serve hot for a luncheon or second-course dish.

Tomatoes à la Graham

Tomates à la Graham

Take some raw ripe tomatoes, cut them in halves, remove the seeds, season the tomatoes with a little salt and coralline pepper and a little grated Parmesan cheese, and by means of a forcing bag and plain pipe fill up the insides with a purée of potato (vol. i.), close up the tomatoes into their natural form, place a tiny piece of butter on each, put them in a well-buttered sauté pan, cover with a buttered paper, and cook the tomatoes in a moderate oven for about fifteen minutes, then dish up and serve while quite hot with a remove or as a luncheon or second-course dish.

Tomatoes à la Mentone

Tomates à la Mentone

Take some small, raw, ripe tomatoes, peel them and remove the pips, season them inside with salad oil, tarragon vinegar, a little chopped eschalot, and chopped cooked ham or tongue, and fill them up with a mixture prepared as below, then stand them away in the ice cave for about half an hour, or on pounded ice for one hour, before using. Have some aspic jelly lightly coloured with Marshall's Sap Green, and when set, cut it out in rings, allowing one for each tomato, and fill up the centre of this ring of aspic with a macedoine of cooked vegetables that have been seasoned with a little oil and tarragon vinegar, or a little lettuce salad; place one tomato on the top of each ring of jelly, sprinkling over a little finely-chopped parsley, or tarragon and chervil, and serve for an entrée, or for second course, or for any cold collation, such as a ball supper, &c.

MIXTURE FOR FILLING UP THE TOMATOES.—For twelve tomatoes, take half a pint of stiffly-whipped cream, mix with it a gill and a half of whipped aspic jelly, season with a dust of Marshall's Coralline Pepper, a tablespoonful of tarragon vinegar, a pinch of castor sugar, a dessertspoonful of grated horseradish, and a quarter of a pound of cooked chicken, or white meat, that is cut up in very small dice shapes, two chopped olives, and one French gherkin; mix up on ice, and then put into a forcing bag with a plain pipe, and use.

Tomatoes à la Wellington

Tomates à la Wellington

Take two or three raw ripe tomatoes, cut them in slices about half an inch thick, season them with coralline pepper, and salt, and place a very thin slice of raw bacon on the top; put them in a buttered sauté pan and cook them in a quick oven for twelve to fifteen minutes, then sprinkle with a little chopped parsley, and use for breakfast or luncheon dish, or for garnishing purposes.

Tomato Salad à l'Anglaise

Salade de Tomates à l'Anglaise

Slice some raw ripe tomatoes, season them with salt, chopped eschalot, parsley, coralline pepper, salad oil, and French vinegar; arrange them *en couronne* on a dish, and hand them with joints or roasts for dinner or luncheon, or with any hot or cold meats.

Potatoes à l'Albert

Pommes de Terre à l'Albert

Take some new potatoes, cleanse and then peel them into olive shapes, using a garnishing knife for the purpose; put them into cold water with a pinch of salt, bring them to the boil, and let them simmer till cooked without breaking. Dish them up in a pile on a hot dish, and pour over them some Tomato butter (vol. i.), sprinkle with a little chopped raw green parsley, and serve for dinner or luncheon as a dressed vegetable.

Potatoes à l'Allemande

Pommes de Terre à l'Allemande

Cut some cold cooked potatoes in slices about a quarter of an inch thick, and stamp them out with a plain round cutter about the size of a shilling piece. Butter the dish on which the potatoes are to be served, and arrange them in a circle on the bottom; sprinkle with a little finely-chopped, lean, cooked ham or tongue, a little chopped parsley, pepper and salt, and then mask them over with creamy Veloute sauce (vol. i.), then sprinkle them again with a little cooked potato that has been rubbed through a wire sieve, place the dish in a baking-tin containing a little hot water, and place in a quick oven to cook for fifteen to twenty minutes till a nice brown colour, then remove from the oven, sprinkle over the potatoes some chopped parsley, and serve hot for a second course or luncheon dish.

Potatoes à la Norvégienne

Pommes de Terre à la Norvégienne

Cut some cooked mealy potatoes into slices, place them in a buttered dish on which they are to be served, sprinkle over them a little salt and coralline pepper, grated Parmesan cheese, and a little cream, place the dish in a deep tin containing boiling water, and put in a quick oven for about fifteen minutes; then take up, mask the top with Cheese purée (see recipe), then brown with a red-hot salamander, sprinkle with a little raw chopped parsley and coralline pepper, and serve on a dish, on a paper or folded napkin, for luncheon or second course.

Potatoes à la Santage

Pommes de Terre à la Santage

Take some creamy purée of potatoes (see recipe), and by means of a forcing bag with a large rose pipe arrange it in a pile in the centre of a dish and cover it over with potatoes that have been cut very thin, long, and coiled, by means of a spiral cutter, and then fried in two fats; the first fat must be quite hot but not boiling, to cook the potatoes till tender, the second should be boiling so that it will brown and crisp them; garnish the dish with picked and fried parsley and serve.

Potatoes à la Theodora

Pommes de Terre à la Theodora

Plainly boil four or five potatoes, and, when cooked, rub them through a fine wire sieve; mix with them into a smooth paste a little salt, a pat of fresh butter, and some cream, and put the mixture into a forcing bag with a rose pipe; force it out on to the dish in which it is to be served, and garnish with cooked cucumber peas (see recipe). Serve as a second-course vegetable or for luncheon, &c.

Potatoes with Cheese

Pommes de Terre au Fromage

Take two pounds of plainly boiled potatoes, when cooked rub them through a wire sieve, and mix them with one ounce of grated Parmesan, and one ounce of Gruyère cheese, two ounces of butter, enough cream to make the mixture into a smooth paste, season with a tiny dust of cayenne pepper, a little salt, and stir on the fire till the mixture boils; then dish up in a pile on a hot dish and pour over the potato a nice Cheese Cream sauce (see recipe), brown with a red-hot salamander, and serve for luncheon or dinner as a second-course dish. This purée is also nice to use for garnishing entrées, &c.

Potato Soufflés à la Christina

Soufflés de Pommes de Terre à la Christina

Wash and bake four large potatoes in their skins till quite tender, remove the insides and rub through a wire sieve, mix in a dust of coralline pepper, a teaspoonful of finely-chopped raw green parsley, one ounce of Parmesan cheese, two ounces of warm butter, two raw yolks of eggs, two tablespoonfuls of stiffly-whipped cream, and four whites of eggs that have been whipped stiff with a pinch of salt; stir lightly together, and put the mixture into well-buttered china soufflé cases, sprinkle with a few browned breadcrumbs, put a tiny bit of butter on the top of each, and bake in a quick oven for about fifteen minutes; then take up, sprinkle with a little finely-chopped raw green parsley, and serve on a hot dish, on a paper or napkin, for a vegetable with a remove or for a second-course or luncheon dish.

Potato and Onion Salad

Salade de Pommes de Terre et Oignons

Cut six or eight plainly boiled, cold, mealy potatoes into slices, and if the potatoes are not nice round ones, stamp out the slices with a plain round cutter. Take three or four very finely-sliced peeled onions, using Marshall's Vegetable Slicer for the purpose, and season them with salad oil, tarragon vinegar, salt, grated Parmesan cheese, coralline pepper and finely-chopped raw green parsley, arrange a layer on the dish on which the salad is to be served, place on this a layer of the potatoes, then another of the onions, and continue this till the dish is full; cover the top entirely with stiffly-whipped cream that is seasoned with a little salt, using a forcing bag and large rose pipe for the purpose, sprinkle here and there a little chopped parsley and coralline pepper, and serve as a dressed vegetable or for any cold collations.

Saratoga Potatoes

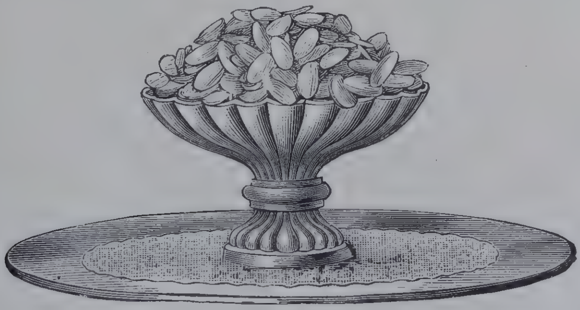
Pommes de Terre à la Saratoga

Take some washed and peeled potatoes and cut them in thin slices with Marshall's Vegetable Slicer; dry them in a clean cloth; lay them in a frying-basket (but not overlapping each other) and plunge them into hot frying fat, which must cover them completely; cook till tender, then take up the potatoes and allow the fat to boil up again; then plunge the basketful in if the fat is enough to cover, till the slices are crisp and a pale golden colour; shake from the fat, season with salt, sprinkle with a little chopped parsley, and serve. The above may also be served cold; and they may also be sprinkled over with a little castor sugar and finely-chopped lemon-peel and served as a sweet. They will keep some time, and can be put to warm in the oven when wanted for use.

Basket with Saratoga Potatoes

Corbeille aux Pommes de Terre à la Saratoga

Take a large fancy corbeille mould and line the insides of the top and bottom portions about a quarter of an inch thick with short paste (vol. i.), pressing the paste well to the moulds so as to take the shape; place inside the paste a buttered paper and fill up the centres with rice

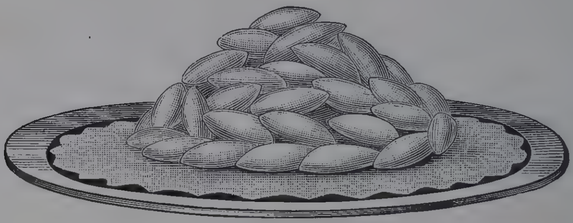


or any other dry grain; put them to bake in a moderate oven till a nice golden colour, which will take about forty minutes; then take up, remove the papers and grain, return the moulds to the oven till the paste is quite dry inside, then put them in the screen or oven till set, then turn out the two parts of the basket; place the top part of the case on to the foot as in engraving, fastening them together with white of egg that has been mixed with a little flour and coloured with a little of Marshall's Saffron Yellow; arrange it on a dish on a paper or napkin; fill up the centre with Saratoga potatoes (see recipe) and serve for a second-course or luncheon dish.

Olive Potatoes

Pommes de Terre Olives

Cut some raw peeled potatoes into quarters and form them into olive shapes, as shown in engraving, and put them into cold water with a little salt; bring to the boil, then strain and rinse the potatoes with warm water and dry them in a clean cloth. Put in a tin or sauté pan some boiling clarified butter (vol. i.), place the potatoes into it, put into the oven, and let it remain there till the potatoes are a nice golden colour; then drain and sprinkle with a little finely-chopped raw green parsley, and serve with steak, fillets of beef, salmon, &c., or as a separate vegetable for luncheon or dinner.



New Potatoes Fried

Pommes de Terre Nouvelles Frites

Cleanse and wash well in cold water some new potatoes, cut in rounds about one and a half to two inches in diameter, and about half an inch thick, and drain and rub them well in a clean dry cloth. Have a stewpan or frying kettle with sufficient clean hot fat to cover the potatoes, and put them to fry gently over the fire till tender, when they should be a pretty golden colour; take up and shake well from the fat, sprinkle with a little salt and finely-chopped parsley, then dish up on a hot dish on a dish-paper and serve for dinner or luncheon.

New Potatoes à la Crème

Pommes de Terre Nouvelles à la Crème

Scrape or peel some new potatoes and trim them into regular shapes, wash them well in cold water, put them into a stewpan with a little salt, a little bunch of mint, and sufficient water to cover them; bring to the boil, and let them simmer for about fifteen minutes, then remove the mint and strain the potatoes carefully so that they do not break, and let them dry on the side of the stove for a few minutes; dish them up in a pile on a hot dish, pour over them some cream prepared as below and garnish with chopped raw parsley and chopped cooked ox tongue arranged in layers. Serve for luncheon or as a second-course vegetable, or with a remove for a dinner party.

CREAM FOR SERVING OVER POTATOES.—Put into a stewpan one ounce of fine flour, one ounce of butter, and a pinch of salt, and mix together till smooth, add half a pint of thin cream, and stir over the fire till it boils; tammy, then pour over the potatoes.

Potato Loaves

Pains de Pommes de Terre

Prepare the potatoes as for Croquettes (vol. i.), and when cold roll up with a little flour and form into the shape of tiny cottage loaves, making each sufficient for one person; well brush them over with the whole egg beaten up, place them on a buttered tin, and bake in a quick oven for fifteen minutes, and serve on a hot dish on a fancy paper for luncheon or as a vegetable for dinner. They should be a pretty golden colour when ready.

Potatoes Breadcrumbed with Tomato Purée

Pommes de Terre Panées au Purée de Tomates

Cut half-a-dozen medium-sized, cold, boiled potatoes in rounds about the size of half-a-crown and a quarter of an inch thick, steep these in warm butter, season with a pinch of salt and white pepper and a little finely-chopped parsley, dip them in whole beaten-up raw egg, and then in freshly-made breadcrumbs, put them in a buttered tin or sauté pan, and bake them for fifteen to twenty minutes to take a nice golden colour; or they may be fried. Cut up four good-sized tomatoes into a stewpan with two ounces of butter, half a chopped eschalot, and a little pepper and salt, and draw them down steadily on the side of the stove for about fifteen minutes; add three or four drops of liquid carmine, pass through a fine hair sieve, make hot in the bain-marie, mix in a pinch of chopped tarragon and chervil; arrange the prepared potatoes straight down a hot dish, pour the tomato purée on the bottom of the dish, and serve quite hot for dinner or luncheon as a dressed vegetable.

Crepinettes of Salsifies

Crépinettes aux Salsifis

Wash and peel some fresh salsifies and cut them in lengths of about one inch, put them into cold water with a little salt and lemon juice till ready to cook, then boil them steadily for two and a half to three hours, seasoning the water with lemon juice and salt; when cooked strain and press from the water and rub through a fine wire sieve, and to each half pound of purée add three raw yolks of eggs and a teaspoonful of strained lemon juice; put this into a stewpan and stir on the stove till the mixture thickens and clings to the spoon, but do not let it boil, then mix in a teaspoonful of finely-chopped parsley; put some raw bearded oysters on a plate and season them with a little lemon juice, a dust of Marshall's Coralline Pepper, and chopped parsley. Put the purée of salsifies into a forcing bag with a plain pipe and completely mask each oyster with it about a quarter of an inch thick, then wrap each portion in a little piece of cleaned pork caul, using just sufficient to cover in the purée, then roll each into fine flour, dip into whole beaten-up egg and fry in clean boiling fat (either lard or mutton fat can be used) for about five minutes over a brisk fire, when they should be a pretty golden colour; take up on a pastry rack and sprinkle lightly over with a little finely-chopped parsley, then dish up on a dish-paper and serve hot for a second-course or luncheon dish.

Soufflé of Turnips

Soufflé de Navets

Take eight or ten freshly-peeled turnips and cut them in slices, put these into cold water with a little salt and bring to the boil, then strain and rinse, and put them into boiling water seasoned with salt to cook till tender; strain them again, press them dry, and rub through a fine wire sieve. Put into another stewpan three ounces of butter, four ounces of fine flour, a saltspoonful of salt, a little white pepper, five raw yolks of eggs, a quarter-pint of cream and one and a half gills of milk; stir these together over the fire with a wooden spoon till the mixture boils, then add two tablespoonfuls more milk, mix in two and a half gills of the purée of turnips, and add six whites of eggs that have been whipped stiff, with a pinch of salt; stir all together and put into a buttered soufflé dish that is surrounded by a band of buttered kitchen paper, about three inches deeper than the dish, sprinkle over the top of the soufflé a few browned breadcrumbs, put the dish on a baking-tin in a moderate oven, and cook for forty-five to fifty minutes; then take up, remove the paper, put a folded napkin round, sprinkle with coralline pepper and raw chopped parsley, and serve on a hot dish on a paper or napkin, for a second-course or luncheon dish or as a vegetable with a remove.

Vegetable Marrow à la Française

Courge à la Moelle à la Française

Peel and remove the seeds from the vegetable marrow and cut it out in rounds; put these into a stewpan with a little salt and enough cold water to cover them; bring to the boil, then strain and rinse in cold water; put them into a stewpan with the juice of half a lemon, two ounces of butter, and a quarter of a pint of light stock; let it simmer gently for about twenty minutes, and then take up the vegetable; put two raw yolks of eggs into a basin with half a gill of cream and a pinch of salt, mix together, stir on to the liquor in which the marrow was cooked, put it into a stewpan and stir over the fire until it thickens; dish up the marrow on fried croûtons, and strain the sauce over it; sprinkle with a little chopped parsley and serve. These can also be served for a second-course dish.

Vegetable Marrow with Fine Herbs

Courge à la Moelle aux Fines Herbes

Peel and take the seeds from the marrow and cut it in small neat pieces; put it in a pan to cook, with plenty of boiling water and a little salt, for about fifteen or twenty minutes; take it up with a slice and drain on a cloth or sieve. Put about one and a half ounces of good butter in a little saucepan; let it melt, then mix into it a little piece of finely-chopped eschalot and the juice pressed from it, and a little chopped tarragon, chervil, or parsley, and a tiny pinch of mignonette pepper; pour over the marrow and serve hot.

Purée of Vegetables with Butter

Purée de Légumes au Beurre

Peel and steam one pound of potatoes, and when they are cooked pass them through a wire sieve; put the purée into a stewpan with one and a half ounces of butter, a pinch of salt and white pepper, and a quarter of a pint of cream, and mix well together till quite smooth. Take one nice small cabbage, trim it, wash it well, and split it into quarters, remove the stalk, and place it in a stewpan with enough cold water to cover it, with a pinch of salt and a tiny bit of soda; bring it to the boil, drain it and rinse it in cold water, then put it into boiling water, with a pinch of salt, to cook for about twenty minutes to half an hour, according to the size of the cabbage; take it up, drain it, and press the water thoroughly from it, and rub it through a fine wire sieve. Mix the purées of potato and cabbage well together, and make it hot in the pan in the bain-marie; dish it up in a pile, and garnish round it with strips of turnip cut up as used in Julienne soup, and which have been put in cold water with a little salt, and boiled till tender; melt a little piece of butter in a stewpan, and pour it over the purée and shredded turnip, and serve whilst hot, either as a vegetable with a joint, or as a second-course dish or for luncheon.

Vegetables à la Jardinière

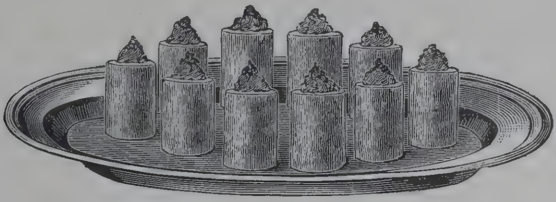
Légumes à la Jardinière

Make quite hot some purée of turnips (vol. i.), and with it form a border on the dish on which it is to be served, and fill up the centre with a macedoine of vegetables; if the prepared macedoine is used, the tin should be opened, the contents made hot in the bain-marie, the water strained from it, and the vegetables tossed up together with an ounce of warm butter, a tiny piece of sugar, and four large tablespoonfuls of thick Soubise sauce (vol. i.). If using fresh vegetables, they should be plainly boiled, then dressed in the same way. Serve hot as a luncheon or second-course dish.

Little Creams of Vegetables à la Potsdam

Petites Crèmes de Légumes à la Potsdam

Cut separately the red part of three or four new carrots and turnips, half a small cucumber, and about one and a half dozen French beans into very tiny dice shapes; put the carrot and turnip into separate stewpans, cover them with cold water, season with a little salt, and bring to the boil; then strain off and rinse in cold water, put again into boiling water and cook for about half an hour till tender, then strain off, rinse in cold water, and let them remain separate till cold; put the cucumber into a stewpan, cover it with cold water, add a little salt, bring to the boil, and cook till tender, then strain and rinse in cold water; put the beans into boiling water with a little salt and soda, and boil till tender, then strain and set aside till cold. Take of these vegetables sufficient to make half a pint when mixed together, and leave the remainder for garnishing purposes; put the former into a pan with a quarter-pint of thick Mayonnaise sauce (vol. i.), a quarter-pint of whipped cream, a half-pint of liquid aspic jelly, a pinch of chopped parsley, chervil, and tarragon, and a tablespoonful of tarragon vinegar; stir these on ice till they begin to set, then pour into a square Neapolitan box, put this into a charged ice cave and let it remain there for about one hour, during which time turn the box occasionally. When sufficiently frozen, dip the box in cold water and turn out the cream on to a clean cloth, then with a round plain cutter about one and a half inches in diameter stamp out the creams, cutting them straight through the block, occasionally dipping the cutter into cold water while using it. Arrange these, the smoothest side uppermost, on an entrée or flat dish, allowing one to each person, then place about a teaspoonful of the vegetables, set aside for garnishing (first seasoning these with a little salad oil, tarragon and chilli vinegar) on the top of each cream, and serve round the dish some Tomato mayonnaise (vol. i.). This forms a pretty dish for any cold collation, second course, or for race meetings, luncheons, &c., and the quantities given above are sufficient for eight to ten persons.



Iced Curried Vegetables

Légumes en Kari glacées

Take four peeled onions, cut up in dice shapes, put them in a stewpan with two ounces of butter, and fry for about fifteen minutes till a nice golden colour, then add a pinch of chopped bayleaf and thyme, one ounce of glaze, one ounce of Marshall's Crème de Riz, the strained juice of one lemon, a teaspoonful of chutney, a teaspoonful of Marshall's Curry Powder, a pinch of salt and coralline pepper, one and a half pints of good flavoured stock, and four or five sheets of Marshall's Gelatine, and stir till boiling, then simmer till tender and rub through a wire sieve, add a quarter-pint of thick whipped cream and mix in it a pint of any nice cooked macedoine of vegetables, such as carrots, turnips, French beans, &c. Place in a basin on some ice, and when quite cold use as a dressed vegetable or for a second-course or luncheon dish, or for serving in the centre of any cold entrées either of meat or fish. The prepared macedoine can be used for the pint of mixed vegetables.

CHAPTER X

SALADS AND SANDWICHES

(SEE ALSO CHAPTER IX)

FANCY SALADS

Salad à l'Albany

Salade à l'Albany

CUT some raw, ripe tomatoes into thin slices, then cut an equal quantity of plainly boiled potatoes about a quarter of an inch thick, and stamp them out with a small, heart-shape cutter; put each on separate dishes, season them with salad oil, strained lemon juice, coralline pepper, salt, finely-chopped lean cooked ham or tongue, a little eschalot, and French capers. Cut two sticks of well-washed, crisp, fresh celery into lengths of about one inch, dry them, and season them with Tomato mayonnaise (vol. i. page 211); dish up the celery in a pile on the dish on which the salad is to be served, arrange the potatoes and tomatoes all round the edge of it, place here and there some little sprigs of picked chervil and some Christiania anchovies, and serve for luncheon, second course, ball supper, &c.

Salad à l'Américaine

Salade à l'Américaine

Take one or two fresh heads of chicory and lay it in plenty of clean cold water for three or four hours, then take the best parts of the chicory and cut it into shreds about two inches long, wash it again, and shake it well till quite dry, then put it into a basin and mix with it half a pound of very finely-cut slices about one inch square of good Cheddar cheese; dish up in a pile on a flat dish, pour over it the sauce prepared as below; arrange all round the base very thinly-cut rounds of raw onion that is seasoned with coralline pepper, salt, and finely-chopped parsley and capers, and at the four corners of the dish place nice groups of cooked beetroot that is cut in little dice-shapes and seasoned with salad oil, and serve the salad for a second-course, luncheon, or ball-supper dish.

Sauce for Salad à l'Américaine.—Mix well together one raw yolk of egg, a dessertspoonful of mixed English mustard, a saltspoonful of salt, a teaspoonful of French mustard, half a gill of tarragon vinegar, a good pinch of ground black pepper, a quarter-pint of salad oil and a teaspoonful of finely-chopped raw green parsley, and one small bottle of the prepared crayfish bodies or prawns strained and cut up into halves. Stir well together, then use.

American Corn Salad

Salade de Mais à l'Américaine

Remove the outer leaves and sticky part from two or three young heads of corn and put them into a stewpan into boiling milk and water that is seasoned with salt and a pat of butter, just bring to the boil, remove any scum and simmer it gently for fifty to sixty minutes, then take up and drain them on a hair sieve, put a clean wet cloth over the corn and leave till cold; then place the corns on a flat dish, season them with pepper and salt, mask them with the prepared sauce and serve for second course or for any cold collation.

Sauce for American Corn Salad.—Mix three raw yolks of eggs into a quarter-pint of salad oil, add to it a teaspoonful of raw English mustard, a tablespoonful of tarragon vinegar, twelve raw oysters that have been pounded and rubbed through a sieve, a good dust of coralline pepper, a gill of stiffly whipped cream and one finely-chopped onion; mix all together and use.

Salad à l'Ancienne

Salade à l'Ancienne

Cut a good handful of well-washed sorrel into fine shreds, and mix it with a large cabbage lettuce, also cut into shreds, three sliced eschalots, eighteen finely-sliced long radishes, one large minced sour apple, twelve boned Christiana anchovies cut into halves, a quarter-pint of the prepared cooked crayfish, seasoned with salad oil and tarragon vinegar; dish up the salad in a pile, pour the sauce over. garnish the dish with slices of hard-boiled eggs, capers, gherkins, and farced olives, and serve for luncheon or for any cold collation.

Sauce for Salad à l'Ancienne.—Mix two ounces of chopped lax with a quarter-pint of Mayonnaise sauce (vol. i.), a dessertspoonful of anchovy essence, half a wineglassful of French vinegar, a good dust of coralline pepper, a quarter-pint of whipped cream, a teaspoonful of chopped chervil and tarragon, a pinch of castor sugar, and a tablespoonful of chilli vinegar; stir up well together, and use.

Salad à l'Anvers

Salade à l'Anvers

Take the best parts of two well-washed and dried crisp fresh lettuces, pick them into pieces about an inch in length, put them into a basin and sprinkle over them half a pound of cold cooked chicken or other white meat that is cut in shreds an inch in length, a quarter-pound of lean cooked ham or tongue also shredded, three capsicums that have been split and the seeds taken out and then cut into fine shreds, two sprigs of fresh green tarragon cut in the same way, a tablespoonful of picked chervil leaves, and mix all well with the prepared sauce. Dish up in a pile, garnish round the base of the dish with cold boiled potatoes (that have been cut in slices a quarter-inch thick, then stamped out with a plain round cutter about one and a half inches in diameter); season these with salad oil, finely-chopped eschalot, coralline pepper, a little salt and tarragon vinegar, and serve the salad as a second-course dish in place of game or poultry, or for a ball-supper dish.

Sauce for Salad à l'Anvers.—Put two raw yolks of eggs into a basin with a saltspoonful of salt and the same of raw mustard, a pinch of coralline pepper, a saltspoonful of castor sugar, and the same of Marshall's Curry Powder; mix into this by degrees a quarter-pint of salad oil, one large tablespoonful of French tarragon vinegar, the same of chilli vinegar, one very finely-chopped eschalot, two tablespoonfuls of thickly-whipped cream, and use.

Apple Salad à la Saint Florentine

Salade de Pommes à la Saint Florentine

Take one pound of nice sound peeled apples, and one pound of ripe tomatoes, and cut them into round, thin slices; season them with a little salt, salad oil, coralline pepper, and strained lemon juice, and arrange a layer of each on the dish on which the salad is to be served; then arrange a layer of boned Christiania anchovies (that have been seasoned with salad oil), then another layer of apples and another of tomatoes, and so on until the dish is three-parts full; then, on the top, place a thick layer of hard-boiled yolk of egg that has been rubbed through a wire sieve; sprinkle over the egg some nice large French capers, some slices of French gherkin, and Spanish olives that are cut in little dice shapes; sprinkle all over with salad oil, garnish the corners of the dish with shreds of cooked beetroot that is seasoned with salad oil and coralline pepper, and serve for any cold collation.

Anchovy Salad à la Carême

Salade d'Anchois à la Carême

Peel a cooked beetroot, and cut it up into very fine slices; sprinkle these with salad oil, a little common brown vinegar, a little salt, and white pepper; place them on the dish on which they are to be served, cover with hard-boiled eggs (that are sliced and seasoned in the same way as the beetroot), lay on this some long, thin strips of boned Christiania anchovies, seasoned with a little salad oil, place round the base of the dish alternate bunches of French capers, small dice shapes of peeled cucumber, and some finely-shredded crisp lettuce, seasoning with a little salad oil and tarragon vinegar; and serve as a second-course dish or for luncheon, &c.

Salad à la Baltique

Salade à la Baltique

Take some Krüger's marinaded fillets of herrings, allowing one to each person; lay them on a plate, and season them with salad oil; cut a large, well-washed and dried lettuce into fine shreds, place it on the dish on which the salad is to be served, and arrange the fillets crosswise on it. Take some good-coloured, plainly-boiled cold carrots, chop them up finely, season with a little thick cream and salad oil, coralline pepper, and put little layers between each fillet of herring. Rub four raw ripe tomatoes through a sieve, mix the pulp with a little salt and coralline pepper, two raw yolks of eggs, a few drops of liquid carmine, a quarter-pint of salad oil, half a gill of cool liquid aspic jelly, and the strained juice of a lemon; pour this round the dish, sprinkle over it a little finely-chopped raw parsley, and serve for luncheons, ball suppers, &c.

Salad à la Beatrice

Salade à la Beatrice

Take a large, fresh lettuce, cut in very fine shreds, a handful of young, well-washed spinach, also cut very finely, the same quantity of sorrel, two peeled and finely-chopped onions, four sprigs of tarragon, and a handful of chopped chervil; the well-washed hearts of two sticks of celery, also chopped fine; pile up all together on a dish or salad-bowl, sprinkle over it some shredded capsicums, pour over it the prepared dressing, place here and there on the top of the salad some nice pieces of lax and some of the prepared herring roes; sprinkle over these some finely-cut slices of Gruyère cheese, some sliced mixed pickles, and a little coralline pepper, and serve for any cold collation.

Dressing for Salad à la Beatrice.—Take twelve sardines (those preserved in tomato sauce are best), rub them through a hair sieve, and mix them with a dessertspoonful of chutney, a teaspoonful of anchovy essence, the same of mixed English mustard, a clove of garlic scraped, four hard-boiled yolks of eggs rubbed through a wire sieve, a quarter-pint of Mayonnaise sauce, two tablespoonfuls of French vinegar, and a saltspoonful of castor sugar; colour with carmine, mix up all together, and use as directed.

Chestnut Salad à la Graham

Salade de Marrons à la Graham

Cut off the tops of two pounds of sound chestnuts and bake them for forty to fifty minutes in a moderate oven, then remove the skins and leave them till cold, then cut into quarters; mix with them half their weight of cooked white meat (that has been freed from skin and bone and cut into fine shreds), three or four truffles, three or four sliced button mushrooms, sprinkle well with salad oil, dish up in a pile, pour over them the sauce, sprinkle over the top little pieces of tarragon and chervil, garnish the corners of the dish with slices of raw tomatoes that are seasoned with salad oil, tarragon vinegar, salt, and coralline pepper, sprinkle over with shredded chicken and cooked lean ham, and serve for a luncheon, or ball-supper dish.

Sauce for Chestnut Salad à la Graham.—Take a quarter-pint of sherry, one ounce of glaze, one pint of good clear game or poultry stock or clear soup, four sheets of Marshall's Leaf Gelatine, and boil down to half the quantity, tammy, and put it aside till cold and use as directed.

Salad à la Clarence

Salade à la Clarence

Take two finely-sliced peeled onions, one nice fresh peeled and sliced cucumber, one fresh well-washed crisp lettuce cut in shreds, a small handful of well-washed crisp endive; season these with a tablespoonful of French capers, six Spanish olives that have been stoned and chopped up fine, one chopped eschalot, a good dust of coralline pepper and salt, a teaspoonful of coriander powder, a quarter-pound of cooked white meat, freed from skin and chopped fine; mix all together with a quarter-pint of thick Mayonnaise sauce (vol. i.), a wineglassful of French vinegar, a quarter-pint of Tomato sauce (vol. i.), and a pinch of castor sugar. Dish up in a pile, cover entirely with hard-boiled yolk and white of egg (that have been rubbed separately through a coarse wire sieve), arranging them in layers, one white, one yellow ; sprinkle between each layer a little fresh raw green parsley that is finely chopped, and here and there arrange some Krüger's Appetit Sild rolled up, and serve for a second-course or ball-supper dish.

Salad à la Clarendon

Salade à la Clarendon

Take two bunches of well-washed and picked crisp watercress, a handful of crisp well-washed mustard and cress, two sticks of well-washed crisp celery that has been cut up into Julienne shreds about two inches in length, and one peeled onion also cut into Julienne shreds ; put all together into a basin, season with coralline pepper and salt, a gill of salad oil mixed with a tablespoonful each of tarragon and chilli vinegar, and dish up in a pile on an entrée or flat dish ; arrange here and there on the top of the salad about two dozen Krüger's Appetit Sild, and two or three raw finely-sliced tomatoes that are seasoned with salad oil, mignonette pepper, and chopped eschalot, and serve for luncheon or second course, or for any cold collation.

Salad à la Comte de Paris

Salade à la Comte de Paris

Turn the contents of a tin of lax out on to a plate, and season it with finely-chopped capers, French gherkins, eschalots, parsley, coralline pepper, and a little white wine. Take one or two crisp heads of celery, a nice crisp root of chicory, one nice lettuce, and one leek that have all been washed, and dried, and cut in Julienne shreds, and seasoned well with salad oil, chilli vinegar, salt, two ounces of grated Gruyère or Cheddar cheese, and the juice of a lemon ; mix up well altogether, dish up in a pile on a dish, sprinkle the lax here and there over it, with little pieces of caviar about the size of a Spanish nut, and serve for luncheons, ball suppers, &c.

Cheese Salad à la Suisse

Salade de Fromage à la Suisse

Cut up a pound of Cheddar cheese into little dice shapes, and mix with it two large peeled raw onions, the best parts of two well-washed heads of celery and half a pound of lean cooked ham all cut in a similar manner; mix together in a basin with a tablespoonful of mixed English mustard, the same of French mustard, a quarter-pint of good salad oil, a tablespoonful of malt vinegar, and a saltspoonful of salt. Dish up the salad in a pile, sprinkle over it some coralline pepper and finely-shredded crisp lettuce, and serve for luncheon, shooting parties, &c.

Salad of Cabbage à l'Américaine

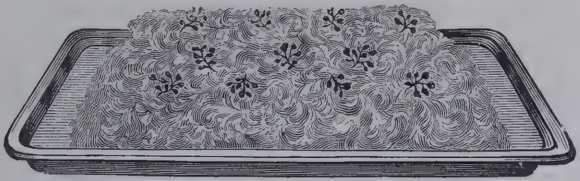
Salade de Choux à l'Américaine

Take a nice young freshly-gathered tender cabbage, wash it well, and cut up the heart into the finest possible shreds, well season it with salt, coarsely ground black pepper, salad oil, tarragon vinegar, one large finely-chopped onion, a tablespoonful of thick cream, sprinkle over it some chopped tarragon and chervil, mix up well together, put into a salad-bowl; arrange here and there on the top slices of hard-boiled egg and thinly-cut slices of cooked ox tongue or ham, and two tablespoonfuls of French capers, and serve for luncheon or with the remove at dinner, or for ball suppers, &c.

Chicory Salad

Salade au Chicorée

Take some perfectly fresh well-washed and picked chicory, and just before serving pick it into small sprigs, put it in a clean cloth and shake the water from it, place it in the salad bowl and pour a salad dressing as below over it. Sprinkle it over with picked raw tarragon and chervil leaves and serve. This can be served for dinner or luncheon to be eaten with cold meats, &c. Lettuce can be used in the same way.



Salad Dressing for Chicory Salad.—Put the raw yolks of two eggs in a basin and a saltspoonful of salt, a little mignonette pepper, a saltspoonful of French mustard, the same of English mustard, and a pinch of castor sugar. Mix into this a quarter-pint or more if liked of salad oil, a tablespoonful of tarragon vinegar, and a dessertspoonful of chilli vinegar; stir well together, then add half a gill of whipped thick cream that is slightly sweetened and use.

Egyptian Salad

Salade à l'Egyptienne

Take a nice freshly-gathered young white-heart cabbage, wash it well in cold water, and cut it through into about six pieces, lengthwise; remove the core, and cut the tender parts of the cabbage into very fine shreds; put these into a stewpan with sufficient cold water to cover them and a pinch of salt, bring to the boil, then skim, and let the cabbage simmer for about ten minutes, when it should be strained off and rinsed well in cold water, and placed on a sieve till well drained. When ready to serve, season the cabbage with salad oil, finely-chopped tarragon and chervil, a little salt and tarragon vinegar, a teaspoonful of French capers, three or four finely-shredded Spanish olives, and one or two red chillies that have been freed from pips and cut into shreds. When well mixed together, arrange it in a dish in the form of a border, and fill up the centre with neatly cut pieces of cold lean ham and roast beef, seasoned with the mixture prepared as below, and round the meat arrange a layer of slices of hard-boiled eggs. Serve for a luncheon or dinner dish, or for a meat tea, &c.

SEASONING FOR MEAT FOR EGYPTIAN SALAD.—Stir four tablespoonfuls of salad oil on to three raw yolks of eggs, and add a dessertspoonful of French mustard, the same of English mustard, a saltspoonful of dry curry powder, a dust of Marshall's Coralline Pepper, a pinch of salt, and a tablespoonful of tarragon vinegar; mix these all together and use.

French Salad

Salade à la Française

Pick one or two well-washed and dried crisp lettuces into nice large flaky pieces about two inches long, shake them in a clean dry cloth, and put them into a bowl; season with a good sprinkling of salt, a little white pepper, a teaspoonful of French tarragon vinegar, a quarter of a pint of salad oil, the leaves from two or three fresh sprigs of chervil and a sprig of tarragon cut into shreds; mix up well together with a spoon, and serve with any hot meats or poultry either as removes or roasts. Chicory or endive can be used instead of the lettuce.

Green Salad à la Bretonne

Salade Verte à la Bretonne

Take two hearts of well-washed and dried crisp lettuce, and cut each leaf into three or four pieces, sprinkle them with a little salt and shredded

Christiania anchovies and little pieces of turned Spanish olive, dish up in a pile, sprinkle all over any remains of cold cooked fish, pour over it the sauce prepared as below, form round it a border of the crayfish or prawns seasoned with salad oil and a little tarragon vinegar and chopped parsley and coralline pepper, and serve for dinner, luncheon, or supper. The crayfish bodies can be bought ready prepared in bottles if not in season.

Sauce for Salade Verte à la Bretonne.—Put into a stewpan a handful of raw parsley, tarragon, and chervil, and two chopped eschalots, season with salt and a tiny bit of soda, cover with cold water and bring to the boil; then strain, rinse in cold water and press dry, then pound it with six boned Christiania anchovies, two hard-boiled yolks of eggs, and four French gherkins, and if the parsley is not a very good colour, colour with a little apple green, and rub it altogether through a clean tammy; mix with it half a pint of thick Mayonnaise sauce (vol. i.) and half a pint of stiffly-whipped cream, and use as directed.

Salad of Herring Roes à la Hamburg

Salade de Laitance de Hareng à la Hamburg

Take a good handful of crisp, picked and well-washed leaves of watercress and a large well-washed cut-up lettuce, well season them with salt, dry mustard, cayenne pepper, and the strained juice of a lemon and the pulp of two raw ripe tomatoes; mix these well together and put them on a dish, take some of the prepared tinned roes of herrings, and the same quantity of Krüger's Appetit Sild, season them with a little salad oil and arrange them in layers on the salad; sprinkle with finely-shredded French red chillies and gherkins, and serve for luncheon, &c.

Salad of Roes à la Meunière

Salade de Laitance à la Meunière

Take the yolks and whites of six hard-boiled eggs, and rub them separately through a wire sieve. Butter some brown bread, and cut it into slices about two inches square; place these on a dish and arrange on each a layer of finely-cut shreds of well-washed and dried crisp lettuce, and here and there arrange some appetit sild, then a layer of the white of egg; well sprinkle this with the prepared dressing and arrange on it alternate layers of prepared herring roes and yolk of egg, sprinkle over the top little finely-cut shreds of cooked beetroot, pour the remainder of the dressing round the dish and serve for ball suppers, luncheons, &c.

DRESSING FOR SALAD OF ROES À LA MEUNIÈRE.—Take a dessertspoonful of mixed English mustard, a wineglassful of white wine, four tablespoonfuls of thick Mayonnaise sauce (vol. i.), the juice of one lemon, a few drops of Marshall's Liquid Carmine, six Krüger's Appetit Sild chopped fine, a teaspoonful of finely-chopped eschalot, mix altogether and use as directed.

Salad of Marinaded Herrings à la Riga

Salade de Harengs Marinés à la Riga

Cut eight or ten of Krüger's fillets of herrings into small square pieces; slice four raw ripe tomatoes, peel three onions and cut them in slices as thin as a wafer, using Marshall's Vegetable Slicer (if possible) for the purpose, and steep them in tarragon vinegar for an hour before using. Place the tomatoes on the dish on which the salad is to be served, arrange the herrings on this, sprinkle over it a little salad oil, dry mustard and hard-boiled yolk of egg, and arrange all over this the slices of onion; cover the whole entirely with grated Parmesan cheese, sprinkle over the cheese a little chopped raw green parsley and coralline pepper, and serve for luncheon, second course, &c.

Salad of Herrings with White Wine à la Zartz

Salade de Harengs au Vin Blanc à la Zartz

Take some of Krüger's fillets of herrings and cut them into one inch square pieces. Have some croûtons of bread cut about the same size, fry the latter in clean boiling fat till a nice golden colour, and when cool place the squares of herring on them; arrange these on the dish on which they are to be served, cover them with finely-sliced peeled cucumber, well sprinkle with salad oil, a little mignonette pepper and chopped eschalot, garnish the corners of the dish with hard-boiled egg that is cut in quarters and seasoned with coralline pepper and salad oil, and serve for a savoury or luncheon dish.

Salad of Herring in White Wine

Salade de Hareng au Vin Blanc

Pound in the mortar till smooth four of Krüger's marinaded fillets of herrings with six hard-boiled yolks of eggs and a dust of Marshall's Coralline Pepper; then rub the mixture through a fine wire or hair sieve, and mix with it a quarter-pint of thick Mayonnaise sauce (vol. i.), and a quarter-pint of whipped cream; arrange this in the centre of the dish on which the salad is to be served, then cut some fillets of the herrings into two or three pieces, roll them in cylinder shape, and arrange them as a border round the centre; pick some well-washed crisp lettuce in small square pieces and mix them with three or four ripe raw tomatoes that have been peeled and the pips removed from them, and cooked beetroot cut in lengths of about one inch and a quarter of an inch thick (shreds of fresh crisp celery can also be added when in season); arrange these outside the herring, and then place round the edge of the dish a border of little croûtons of bread, which have been cut to the same shape and size of the beetroot and fried in clean boiling salad oil or clarified butter till crisp, and then left till cold; sprinkle some picked leaves of tarragon and chervil lightly over the top of the salad when it is about to be served.

This is an excellent second-course or luncheon dish, or for any cold collation.

Herring Salad à la Leopold

Salade de Harengs à la Léopold

Remove the bones and skin from some kippered herrings and cut the fish into strips an inch in length, steep them in salad oil seasoned with a little coralline pepper; cut into thin slices a small beetroot, four plainly boiled potatoes and two peeled onions, mix it with a quarter-pint of bottled or fresh nasturtium seeds chopped up, half a pint of young nasturtium leaves (if in season) that have been well washed and dried, season with a salad dressing prepared as below; dish up the salad in a pile, pour the dressing over, sprinkle some finely-shredded crisp cucumber and a little lobster coral or coralline pepper over it, place the prepared herrings crosswise on this and serve for a second course or ball-supper dish.

Dressing for Herring Salad à la Leopold.—Take a quarter-pint of salad oil, two tablespoonfuls of tarragon vinegar, one clove of scraped garlic, a wineglassful of white wine, a teaspoonful of mixed English mustard, and six Christiania anchovies that have been boned and rubbed through a sieve, whisk altogether till smooth, add a quarter-pint of double cream and use.

Italian Salad

Salade à l'Italienne

Take some cold cooked potatoes, some raw peeled cucumber, boiled cauliflower, and Brussels sprouts when in season, cooked artichoke bottoms, and any other nice vegetable; cut out all these with a fancy cutter, with the exception of the sprouts, which can, if large, be cut up in quarters, and the cauliflower, which should be picked in little sprigs; season all with chopped tarragon and chervil, salad oil, tarragon vinegar, and a little finely-chopped eschalot; arrange the vegetables in the form of a border on the dish on which they are to be served, fill up the centre with Tartare sauce (vol. i.), and on the top of this arrange any nice pieces of cooked poultry or fish that is seasoned with a little oil, tarragon vinegar, and chopped tarragon and chervil; and place here and there on the dish some olives farced with anchovies. This is nice for luncheon or second course, or for any cold collation, ball supper, &c.

Macedoine Salad

Salade de Macédoine

Strain all the liquor from the contents of a tin or bottle of macedoine of vegetables, put them into a basin and mix with them a quarter-pint of Mayonnaise sauce, a quarter-pint of stiffly-whipped cream, a wine-glassful of tarragon vinegar, half a pound of any nice little pieces of cold cooked game or chicken, free from skin and bone; stir up well together, and dish up in a potato salad border prepared as below, and serve for luncheon, second course, or for any cold collation.

Potato Salad Border for Macedoine Salad.—Take some plainly-boiled cold potatoes, cut them into slices about a quarter-inch thick and stamp them out with a heart-shape cutter about two and a half inches long, season them with a little salad oil, tarragon vinegar, and a little chopped lean ham or tongue, and arrange them as a border round the dish on which the salad is to be served.

Lettuce Salad with Mayonnaise Sauce

Salade de Laitue—Sauce Mayonnaise

Take a nice crisp and well-washed lettuce, cut it up and dry it well, mix with it two tablespoonfuls of Mayonnaise sauce (vol. i.), a tablespoonful of whipped cream, a tablespoonful of tarragon vinegar, and a dust of castor sugar, and use for garnishing entrées, or for serving with hot or cold meats.

Lettuce Salad à la Vienne

Salade de Laitue à la Vienne

Take a well-washed, crisp lettuce, dry it, and cut it into shreds, sprinkle these with a little salad oil, tarragon, and chilli vinegar, and a little salt and mignonette pepper, and mix with it about half its bulk of finely-shredded, cooked lean ham, cut in Julienne strips about one inch in length ; also add some finely-shredded tarragon, and small picked leaves of fresh chervil. Mix well and use for luncheon, ball supper, &c.

Okra Salad

Salade Okra

Turn the contents of a tin of okra out on to a dish, sprinkle over it some sliced cold cooked chicken or any other game or poultry, place on this a layer of raw finely-sliced ripe tomatoes and some finely-chopped eschalot, then another layer of chicken, and so on until the dish is nearly full, then sprinkle the top layer well with salad oil, lemon juice and coralline pepper, and lastly, arrange on the top a good layer of well-washed and dried picked leaves of watercress, that is seasoned with salad oil, tarragon and chilli vinegar, and a little salt and coralline pepper, and serve for a luncheon, ball supper, or as a second-course dish.

Salad à la Pompadour

Salade à la Pompadour

Cut two or three fresh cleansed and plainly boiled cold carrots into very fine thin slices, plainly boil two large cleansed young leeks, cut them into slices, and put these and the carrots on separate plates ; season them well with salad oil and salt and Marshall's Coralline Pepper, and arrange them in the form of a border on the dish on which the salad is to be served. Have a well-washed young cauliflower, plainly boil it (see recipe 'Salad à la Virginie') and set it aside till cold, break it into small pieces, season with oil, tarragon vinegar, and coralline pepper, and pile it in the centre of the prepared border ; mask it over with a very thick Mayonnaise sauce (vol. i.), smooth this well with a palette knife, cover it over with grated Cheddar or Gruyère cheese, pour round the base of the dish some very thick cream that has been seasoned with a little salt, mixed with a chopped eschalot and a teaspoonful of chopped parsley, and serve for a luncheon or second-course dish.

Salad à la Rachel

Salade à la Rachel

Peel a nice large fresh cucumber, cut it in lengths of about one and a half inches, and then cut it in Julienne shreds ; season these with salad oil, French vinegar, chopped tarragon, and chervil or parsley, and a very little chopped eschalot, if liked; arrange them on a dish in layers, with equal quantities of cooked French beans cut in similar lengths, and seasoned similarly; arrange carrot and turnip, that are cut out with a small pea-cutter and cooked separately till tender, round the sides of the green vegetables. Plainly boil eight eggs for seven minutes, remove the shells, and rub the white and yolk separately through a wire sieve; arrange the yolk outside the vegetables, then place a border of chopped cooked tongue or ham outside this, then a border of the white of the egg, which should be sprinkled with finely-shredded celery, cut in shreds and seasoned similarly to the cucumber; sprinkle some shredded truffle and button mushrooms over the top of the cucumber and beans, and form a last border with a good thick Tartare sauce (vol. i.), using a forcing bag and plain pipe for the purpose, and forcing it out in little rounds about the size of a very small Spanish nut. This can be served for a second-course or luncheon dish, or for any cold collation, and the above quantity is sufficient for six to eight persons.

Salad à la Saint Jame

Salade à la Saint James

Take half a dozen hard-boiled eggs, and cut each into quarters lengthwise, season them with finely-chopped eschalot, parsley, capers, salt, and a little of Marshall's Coralline Pepper. Have some well-washed and crisp lettuces, using only the hearts for the dish, cut each heart into six portions, two and a half inches in length, well shake the water from them, and sprinkle the lettuce with shreds of fresh tarragon, picked leaves of chervil, and some finely-chopped picked shrimps or lobster; arrange the lettuce on a flat dish in the form of a border, place two quarters of the egg and some thinly-cut slices of raw ripe tomatoes on each, sprinkle over all some good olive oil and strained lemon-juice, fill up the centre of the dish with some small croûtons of bread (that have been cut about an inch long by a quarter-inch thick, and fried in butter till a pale golden colour, and then sprinkled with grated Gruyère cheese), and serve for a luncheon, second-course, or ball-supper dish. The remains of the lettuce can be used up for a soup or purée.

Salad à la Stanley

Salade à la Stanley

Pick two or three well-washed and dried crisp lettuces into nice large pieces, well season with salad oil, salt, tarragon vinegar, dry mustard, a pinch of castor sugar and mignonette pepper; place a layer of the salad on a dish, cover it with thin small slices of cold roast beef, then another layer of the salad, and continue this till the dish is nearly full; then cover the top entirely with very thick Horseradish sauce (vol. i.), and garnish here and there with prettily stamped-out cold cooked beetroot, tiny bunches of mustard-and-cress salad, and bunches of hard-boiled yolks of eggs that have been rubbed through a coarse wire sieve, and form a border entirely round the dish with Christiania anchovies, and serve for a second-course dish or for luncheon, or for any cold collation.

Salad à la Suédoise

Salade à la Suédoise

Take a large well-washed fresh crisp lettuce, pick it into large pieces, about two inches square, well dry it in a cloth, mix with it some pieces of plainly-cooked cold cod or other white fish, dish up in a pile, pour over it the prepared dressing, form a border round it with red pickled cabbage and tiny fresh nasturtium leaves, and serve for any cold collation, luncheon, &c.

Dressing for Salad à la Suédoise.—Take a quarter of a pint of Mayonnaise sauce (vol. i.), a quarter of a pint of Tomato purée (vol. i.), a dessertspoonful of anchovy essence, a saltspoonful of coralline pepper, a few drops of carmine to make it a pale salmon colour, add four of Krüger's marinaded fillets of herrings that have been rubbed through a sieve, a wineglassful of tarragon vinegar, a teaspoonful of French mustard, and a quarter of a pint of chopped young freshly-gathered nasturtium seeds if in season; mix well together and use as directed.

Salad à la Virginie

Salade à la Virginie

Take some small young fresh cauliflowers and put them into cold water with a little salt to soak for two or three hours; then put them into cold water with a little salt, bring this to the boil, strain and rinse the cauliflowers in cold water, and put them again into boiling water with a little salt, and cook for about half an hour till tender; then take up and leave till cold; cut each cauliflower right through vertically into ten or twelve pieces, then cut some cold cooked potatoes into slices about a quarter of an inch thick, and also slice some raw ripe tomatoes. Take about three-quarters of a pound of cold cooked chicken or any nice white meat, and four hard-boiled eggs, and cut these and the meat into dice-shapes, then mix together with a good Tomato mayonnaise (vol. i. page 211); season the vegetables with salad oil, tarragon and chilli vinegar, and chopped tarragon and chervil, then arrange them as a border on a flat dish (alternating the cauliflower, tomatoes, and potatoes), fill up the centre with the other preparation, sprinkle over the top some French capers, and serve for luncheon or for a second-course or ball-supper dish.

Venison Salad à la Romaine

Salade de Venaison à la Romaine

Take a fresh well-washed large crisp lettuce, dry it well in a cloth; season well with salad oil, tarragon and chilli vinegar, three finely-chopped eschalots, a teaspoonful of chopped parsley, a tablespoonful of French capers, a good pinch of coralline pepper, and a little salt; slice some cold cooked venison finely as for hash using the fat with it, sprinkle this with a little port wine, coralline pepper, and hard-boiled yolk of egg that has been rubbed through a wire sieve; place the salad on the centre of the dish, and arrange the slices of meat round it as a border. Take the contents of a half-pint jar of bright red-currant jelly, cut this into slices and garnish the salad with it; arrange some finely-cut shreds of hard-boiled white of egg and French red chillies here and there on the dish, and serve for luncheon or for any cold collation.

SANDWICHES

Sandwiches à la Américaine

Take about half a pound of cooked spiced beef, two ounces of Gruyère cheese, a teaspoonful of chutney, two ounces of cooked ox-tongue, four ounces of fresh butter, a good dust of coralline pepper, a few drops of Marshall's Carmine; pound altogether till smooth, then rub through a fine hair sieve. Have some thinly-cut brown bread and butter, spread on it a little finely-chopped eschalot and parsley and then the above purée, close another piece of bread over the top, and then stamp out in squares or rounds. Dish up in the usual way on a dish paper; garnish with little sprigs of raw parsley, and form a border round the edge with little fancy cut pieces of aspic jelly. Serve for ball supper, &c.

Sandwiches à la Bedford

Take some nicely-cut thin bread and butter, sprinkle it with chopped capers, and place on it some filleted anchovies, on the anchovies sprinkle a little cooked chicken or rabbit that is cut up in fine shreds, a little chopped eschalot and raw tarragon and chervil; mask over the top piece of bread and butter with a little Tartare sauce (vol. i.), close the slices together and then stamp out with a plain round cutter, or cut it up into small square pieces about one and a half inches wide. Dish up on a paper, and serve with watercress or small salad in the centre, and garnish round the edge of the sandwiches with some little pieces of hard-boiled egg, each egg being cut into eight portions. Serve for ball supper, evening parties, &c.

Sandwiches with Egg Cream

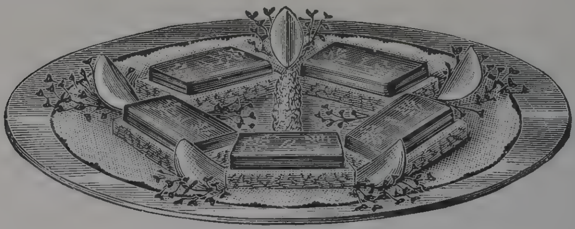
Take six hard-boiled yolks of eggs, six boned Christiania anchovies, a teaspoonful of French mustard, a dust of coralline pepper, three ounces of fresh butter, a tablespoonful of salad oil and one of thick cream, pound altogether, and when smooth rub through a hair sieve. Take some tin bread cut in slices, butter it well, and sprinkle with grated Parmesan cheese, cover over with another piece of bread and press well together, then stamp or cut out in any nice shapes. Dish up on a paper or napkin, and serve for ball supper, &c.

Sandwiches à la Crème de Volaille

Take some thinly-cut slices of white bread and butter, sprinkle on it a little salt and coralline pepper, and mask over with a thin layer of clotted cream. Take any cooked quenelle meat of chicken or other white meat (that left from a previous meal can be used up for the purpose), cut it into thin slices, and then press it on the bread with the cream, close it in with another slice of the bread and butter, and then press closely together and stamp out or cut up into little squares. Dish up on a paper or napkin, and fill up the centre with any nice salad; serve for ball supper, receptions, &c.

Sandwiches à la Fiane

Take some little sandwich moulds, line them thinly with aspic jelly, ornament them with shreds of red French chilli, white of egg, and picked leaves of chervil, setting these with a little more aspic, partly fill the moulds with some thinly-cut slices of *pâté de foie gras.* Line some more moulds with a plain aspic and fill these up with a purée of chicken or any white meat, let this partly set, then pour a little liquid aspic into the moulds containing the *foie gras,* and place those containing the chicken to those with the *foie gras*, then leave till set and firm, and when cold turn out the contents of each pair of moulds by dipping them in hot water, and place each on a fried croûton about the same size as the moulds. Dish up on a cold dish on a paper and garnish here and there with bunches of well-washed cress, and when in season quarters of boiled plover's egg that are sprinkled with a little of Marshall's Coralline Pepper. Serve as a cold entrée for dinner, luncheon, or ball supper.



Chicken Purée for Sandwiches à la Fiane.—Take for six to eight moulds four ounces of cooked chicken, half a gill of strong chicken stock, one ounce of butter, two tablespoonfuls of cream, a pinch of salt and white pepper, and a dessertspoonful of Bechamel sauce (vol. i.); pound till smooth, then mix with one and a half gills of cool aspic jelly, tammy, or rub through a fine hair sieve, and use when beginning to set, so as to allow the two mixtures to join together.

Sandwiches à la Française

Toast some thin slices of bread, and mask them on one side with Lax purée (vol. i. page 35). Have some yolk of egg passed through a wire sieve, and sprinkle this on to the toast with a little shredded chicken or game, a little finely-chopped capers and a little chopped tarragon; place another slice of toast on the top of this, press them together, and cut in little squares; mask these with lax purée, sprinkle with a little chopped capers and the hard-boiled yolk of egg, and with a forcing bag and fancy pipe arrange a little of the lax purée on the top of each. Dish up on a dish-paper with a little small salad or watercress, and serve for luncheon, ball supper, &c.

Lobster Sandwiches à la Française

Cut some bread and butter and mask it with finely-shredded lettuce, take the meat from a cooked lobster and have it chopped fine with six or eight boned Christiania anchovies, and put a layer of the lobster on the lettuce; sprinkle it slightly with a little tarragon and chilli vinegar and a little salad oil, cover with another piece of bread and butter, press together; then cut up in any nice shapes, and serve on a dish-paper or napkin for ball supper, luncheon, &c.

Sandwiches à la Gréville

Take any kind of cold meat, such as beef or mutton, and to each half-pound add six washed and boned anchovies, six turned olives, a teaspoonful of French capers, a tiny dust of cayenne, and two fillets of marinaded herrings; pound these all together till quite smooth, then rub through a wire sieve. Cut some thin slices of brown bread, butter them well, and spread half of them with the prepared purée; sprinkle these over entirely with hard-boiled yolk of egg that has been rubbed through a wire sieve; place on top of this another slice of the bread and butter, press them well together, and stamp out with a plain round cutter about one and a half inches in diameter, then mask them with brown Chaudfroid (vol. i.) and white Chaudfroid (vol. i.), making the half of each white and the other half brown; glaze this over with a little cool aspic jelly, and dish up *en couronne* on a dish-paper on a plate or dish. Serve with any nice, crisp, well-washed salad in the centre, garnish here and there round the dish with little bunches of hard-boiled white of egg that has been rubbed through a wire sieve, sprinkle lightly on the egg some lobster coral or chopped tongue and ham, and serve for any cold collation or for a ball supper, &c. The quantities given above are sufficient for about thirty-six sandwiches.

Sandwiches à l'Indienne

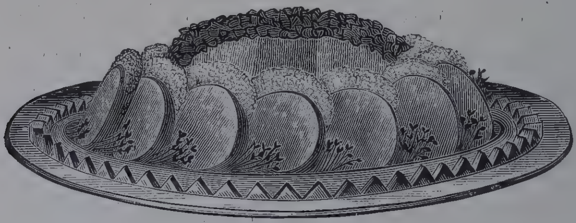
Take eight ounces of cooked white meat, the strained juice of two lemons, three hard-boiled yolks of eggs, a pinch of salt, a teaspoonful of chutney, a saltspoonful of curry powder, two ounces of lean cooked ham, two ounces of cooked Patna rice (as for curry), a teaspoonful of Liebig Company's Extract of Meat; pound together till smooth, add a gill of thick cream, then rub through a sieve and use. Take some thinly-cut white bread and butter, mask it over with the prepared purée, and press on it another plain slice, then stamp out or cut in any fancy shapes. Dish on a paper in the usual way, and serve, with some nice crisp lettuce salad in the centre, and use for ball suppers, evening parties, &c. Meat can be used in the place of the chicken.

Sandwiches à la Joinville

Take six bearded sauce oysters, four or five pieces of eel (as prepared in bottle), remove the meat from the bone, six Christiania anchovies, four hard-boiled yolks of eggs, four ounces of good butter, a dust of coralline pepper, two tablespoonfuls of thick cream; pound together till smooth, then rub through a hair sieve and mix with a teaspoonful of raw chopped parsley, two ounces of chopped lax, one finely-chopped eschalot, and one French gherkin chopped fine. Take some thinly-cut bread and butter and spread the purée on it, close over with another piece of bread, stamp out, and dish up on a paper in the usual way, and garnish the centre with any nice salad. Use for ball supper, &c.

Sandwiches à la Louise

Take some thin slices of stale bread, butter them, then spread them over with egg purée, as below, and on the egg place a layer of washed and boned anchovies, and then a sprinkling of small salad; close this over with another slice of bread and butter, pressing well together, and with a plain round cutter stamp out into rounds about two inches in diameter. Mask over with sauce, as below, taking care the sauce is used when cooling, and sprinkle each with a little lobster coral or coralline pepper and chopped Spanish olive. Dish on a paper on a plate, and garnish round with little bunches of picked fresh salad and little blocks of aspic jelly, and in the centre arrange layers of hard-boiled yolk and white of egg that have been passed through a wire sieve, and some chopped cooked beetroot.



Egg Purée for Sandwiches à la Louise.—Take four hard-boiled yolks of eggs, two ounces of good butter, one tablespoonful of Bechamel sauce, a dust of coralline pepper, six raw bearded oysters; pound till smooth, then rub through a fine hair sieve, and use.

Sauce for Sandwiches à la Louise.—Take half a pint of aspic jelly, a tablespoonful of thick Mayonnaise sauce, a teaspoonful of anchovy essence, a tablespoonful of thick cream, three or four sheets of Marshall's Leaf Gelatine; when dissolved wring through a tammy, and use.

Sandwiches à la Maryland

Take some thinly-cut white bread and butter, sprinkle over it some finely-cut shreds of crisp well-washed lettuce, a little coralline pepper, and pulled cooked crab; here and there place some appetit sild and some sliced or finely-shredded French gherkin, a little shredded raw green tarragon and chervil; sprinkle over these a little salad oil and tarragon vinegar, place another slice of buttered bread on the top and press well together; cut up into little square pieces, and dish up *en couronne* on a dish-paper, and pile up in the centre some quarters of hard-boiled eggs that are arranged prettily amongst some nice flaky pieces of crisp lettuce, then sprinkle here and there with finely-shredded French red chillies. These sandwiches are nice to serve for high teas, ball suppers, luncheon parties, or after theatre, &c.

Sandwiches à la Parisienne

Take a quarter of a pound of cooked lean ham, three hard-boiled eggs, two ounces of white meat, chicken or rabbit, &c., a quarter of a pound of cooked game or poultry livers, two ounces of grated Parmesan cheese, a good dust of coralline pepper, a quarter of a pound of good butter, a quarter-pint of very thick cream, one tablespoonful of sherry; pound all together till smooth, then rub through a sieve. Have some bread buttered and masked with a little finely-chopped raw green parsley, and then spread a layer of the prepared purée on the top, close over with another piece of buttered bread, and then stamp out in rounds about two inches wide. Dish up *en couronne* on a paper or napkin, and serve for ball supper, luncheon, &c.

Sandwiches à la Portugaise

Take half a pound of cooked game or poultry, two pounded eschalots, two tablespoonfuls of thick Espagnol sauce (vol. i.), a dust of coralline pepper, two ounces of fat and lean cooked ham, a teaspoonful of warm glaze, three ounces of fresh butter ; pound till smooth and mix with a few drops of Marshall's Carmine and the juice of one lemon, rub through a wire sieve, and then use. Take some brown bread and butter, cut as usual, and then spread some of the mixture on it, close together with another piece of bread and butter, then stamp out with a plain round cutter or cut into square pieces, dish upon a bed of lettuce, and garnish the centre with a salad of plainly-cooked beetroot mixed with oil and tarragon vinegar. Use for ball supper, luncheon, evening parties, &c.

Sandwiches à la Romaine

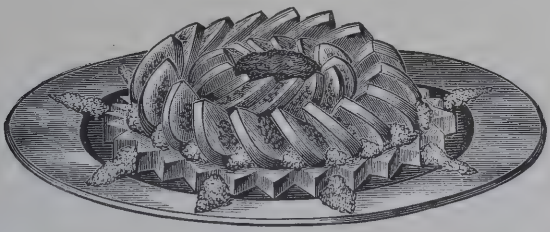
Take half a pound of cold cooked chicken, two ounces of grated Gruyère cheese, a teaspoonful of French mustard, a saltspoonful of mixed English mustard, three ounces of butter, a pinch of salt and coralline pepper, two large tablespoonfuls of thick cream; pound till smooth, then rub through a wire sieve and spread on some thinly-cut bread that is thinly spread with Anchovy butter (vol. i.); stamp out with a plain round cutter, and then dish up *en couronne* on a dish-paper or napkin. Use for ball supper, evening parties, &c.

Sandwiches à la Royale

Bone a cooked lobster, and chop it up very fine, put aside the coral, chop up fine half a pound of picked shrimps, rub four hard-boiled yolks of egg through a wire sieve; cleanse a handful of small salad—mustard and cress preferable; cut thin slices of bread and butter from a stale brown loaf, from which the crust has been removed. Lightly sprinkle some of the slices with the small salad, then with a little yolk of the egg and chopped shrimps and lobster. On these place slices of the plain bread and butter, and press them well together, using the smooth crust from the brown loaf for the purpose, which will press them evenly; take a plain round cutter, about the size of half-a-crown, and stamp out the sandwiches in little rounds, then mask them on the top with a little chaudfroid sauce, made as follows :—Put half a pint of aspic jelly, while liquid, into a stewpan with a quarter of a pint of Mayonnaise sauce (vol. i.), a teaspoonful of tarragon vinegar, and a few drops of Marshall's Liquid Carmine, mix together and pass through the tammy, and use when cooling. Garnish the top of each sandwich with a little of the chopped lobster, parsley and coral, first rubbing the latter through a wire sieve; let the chaudfroid set, and then arrange the sandwiches in a pile on a little of the small salad; garnish round the base of the pile with stamped small shapes of the aspic jelly. The quantity given will make about forty to fifty sandwiches, according to the size cut, and will be found very nice as a savoury, or for receptions or ball suppers.

Sandwiches à la Victoria

Cut some white bread in thin slices and butter them well, then mask some with a chicken purée prepared as below, place a slice of the plain bread and butter on the top of this and press well together. When all the slices have been thus prepared, mask over the top of each with a thin layer of the same chicken purée, and with a plain round cutter stamp out in rounds about two and a half inches in diameter, and then cut them into half-moon shapes. Mask each sandwich over with a white Chaudfroid (vol. i.), resting them on a broad palette knife during the process, then garnish each of them across in three divisions alternately with chopped and pressed parsley, chopped tongue, and hard-boiled yolk of egg that has been passed through a wire sieve; set this garnish by sprinkling a few drops of aspic jelly over it, then dish up on a dish-paper as in engraving, placing in the centre some well-washed small salad and garnishing round the outside of the sandwiches with little blocks of aspic jelly, and place round the jelly at regular intervals some little bunches of the hard-boiled yolk of egg and a little chopped parsley, and serve for a luncheon or second-course dish, or for evening parties or ball supper.



Purée of Chicken for Sandwiches à la Victoria.—Pound together into a paste half a pound of cooked chicken with two ounces of butter, a little salt and white pepper, a dust of Marshall's Coralline Pepper, a tablespoonful of thick cream, one and a half tablespoonfuls of Bechamel sauce (vol. i.), a dessertspoonful of tarragon and the same of chilli vinegar, and rub through a wire sieve.

Sandwiches with Watercress and Eggs

Cut some thin slices of white bread and butter, the bread being a day old, sprinkle on the bread some crisp fresh leaves of watercress, a little salt, and if liked a little finely-chopped eschalot. Have some hard-boiled yolk of egg rubbed through a wire sieve and put a thick layer on the cress, close over it another piece of the bread and butter and press together; then cut up into small squares and dish up *en couronne* on a paper or folded napkin, and fill up the centre with a bunch of fresh crisp watercress that is seasoned with a little salad oil and salt, and serve for ball supper, &c.

Luxette Sandwiches

See advertisement at the end of this book of this article, manufactured by Mrs. A. B. Marshall.

CHAPTER XI

HOT SWEETS AND PUDDINGS

To Steam Puddings

To STEAM or poach the following puddings, stand the mould or moulds with contents upwards on a fold of paper in a stewpan containing boiling water to about three-parts the depth of the mould; watch the water reboil, put the cover on the pan, then draw the pan to the side of the stove, and let the contents simmer for the time stated.

Albani Pudding

Pouding à l'Albani

Work four raw yolks of eggs with a wooden spoon till like a cream, then add to it two and a half ounces of castor sugar, the finely-chopped peel of one lemon, two ounces of warm butter, two ounces of gingerbread nuts, two ounces of sponge cake crumbs, half an ounce of Marshall's Crème de Riz, and one and a half ounces of candied peel cut into fine shreds; mix well altogether, then add the whites of the eggs that have been whipped stiff with a pinch of salt. Put the mixture into a pudding mould that is buttered and lined with buttered foolscap paper, and dusted over with blanched and shredded almonds, and strips of angelica, and steam it for one and a quarter hours, then turn out on a hot dish, pour Aubois sauce (vol. i.) round the base, or have it handed in a sauceboat. Serve for dinner or luncheon. A wineglass of Silver Rays (white) Rum added before mixing the ingredients will much improve the flavour.

Albert Pudding

Pouding à l'Albert

Put a quarter of a pound of fresh butter into a basin, and work it with a wooden spoon till quite white like cream; add a saltspoonful of ground ginger, the finely-chopped peel of two lemons, a teaspoonful of vanilla essence, and three ounces of castor sugar; mix these together for a few minutes, then add two ounces of finely-sifted flour, two ounces of ratafia biscuit crumbs, the raw yolks of four eggs, half a wineglassful of brandy or liqueur, and colour a pale salmon colour with Marshall's Liquid Carmine; then add the eighth of an ounce of Cowan's Baking Powder, whip five whites of eggs to a stiff froth and mix with the other ingredients. Butter a plain mould, dust it over with dried cocoanut and ratafia crumbs; then fill it with the mixture, and let the pudding steam for eighty minutes (see page 433); when cooked turn it out on to a hot dish, and serve at once with Apricot sauce (vol. i.) or Albert sauce (see recipe) round the base.

Little Alexandra Puddings

Petits Poudings à l'Alexandra

Butter some little dariol moulds, and ornament the inside tops of each with dried cherries and angelica; sprinkle round the sides some chopped baked almonds, and half fill each of the moulds with spongecake crumbs mixed with half a teaspoonful of finely-chopped beef suet, then fill them up with the custard prepared as below; steam the puddings for rather better than an hour (see page 433); then turn them out on to a hot dish, and serve with Alexandra sauce round for a sweet for dinner or luncheon.

Custard for Alexandra Puddings.—For six or eight little dariol moulds take half a pint of single cream or new milk, mix with it three large whole eggs, two tablespoonfuls of brandy, one and a half ounces of castor sugar, the finely-chopped peel of a lemon and as much ground ginger as will cover a threepenny piece; mix up well together with a fork and use as instructed.

Alexandra Sauce.—Put into a stewpan two bayleaves, the peel and juice of one lemon, two ounces of castor sugar, one tablespoonful of apricot jam, as much ginger as will cover a sixpenny piece, and half a pint of water; boil together for about fifteen minutes, then add to it an ounce of arrowroot mixed with a wineglassful of Silver Rays (white) Rum and a few drops of liquid carmine. Tammy, or rub through a hair sieve, boil up, and use.

Almond Pudding à la Boleno

Pouding aux Amandes à la Boleno

Pound half a pound of blanched Jordan almonds till smooth, mix with them three ounces of crushed ratafia biscuits, two tablespoonfuls of orange-flower water, two ounces of warm butter, one and a half ounces of Marshall's Crème de Riz, one and a half gills of cream, six whole raw beaten-up eggs, three ounces of castor sugar, and half a gill of Maraschino syrup. Line a well-buttered Charlotte mould with buttered paper, dust it over with dried cocoanut and freshly-made white breadcrumbs, pour the mixture into this and let the contents steam for one and a half hours (see page 433), then take up, turn out the pudding on to a hot dish, and pour Almond sauce round the base. Serve for a sweet for dinner.

Almond Sauce.—Mix one and a half gills of cream with one and a half ounces of castor sugar, three raw yolks of eggs, a wineglassful of brandy or Silver Rays (white) Rum, and one and a half ounces of butter; stir in the bain-marie till it thickens, then tammy, add to it one ounce of finely-shredded blanched almonds and a few drops of almond essence, rewarm in the bain-marie, and use.

Pudding à la Belleline

Pouding à la Belleline

Take two ounces of fresh butter, the peels of two oranges chopped fine, and as much of Marshall's Apricot Yellow as will cover a threepenny piece; work these till like a cream, then mix in three ounces of castor sugar, three ounces of Vanilla biscuit-crumbs, and two ounces of dried cocoanut chopped fine; stir till quite smooth, then add six raw yolks of eggs, a wineglassful of brandy, one ounce of finely-chopped candied lemon peel, a gill of cream, and four whites of eggs that have been whipped stiffly. Well butter a timbal or other mould, dust it over with white breadcrumbs, and pour the prepared mixture into it, and poach the pudding for one hour and a quarter (see page 433). When cooked take up the mould, turn out the pudding on a hot dish, and pour Apricot sauce (vol. i.) round the base. Serve very hot for a sweet for dinner.

Caramel Pudding à l'Empress Frederick

Caramels à l'Empress Frederick

Put into a plain round mould the strained juice of one lemon, two ounces of castor sugar, and about twelve drops of vanilla essence; place the mould on the stove till the sugar becomes a deep golden colour, then dip the outside of the mould into cold water. Put four ounces of fresh Moka coffee berries into a sauté pan, place this on the stove until the berries are a good brown colour (which will take about fifteen minutes), put them in a pan with one pint of cream, a split pod of vanilla, and four ounces of castor sugar; stand the pan on the side of the stove until the cream is scalded, but do not allow it to boil; remove the pan to a bain-marie, and let the contents infuse for about half an hour, then strain, and allow the mixture to cool. Put eight whole eggs in a basin with a tablespoonful of brandy and the same quantity of Maraschino syrup, and mix these up well together with a fork; then add the cream mixture prepared as above, and pour it into the mould containing the caramel to within one inch of the top and steam for about one and a half to two hours (see page 433), during which time sprinkle in the mould two ounces of desiccated cocoanut, adding about a dessert-spoonful at the time; the first portion should be added when the caramel has been in the stewpan about twenty minutes, and the other portions at intervals of a quarter of an hour; by thus adding the cocoanut the caramel should when cut show a layer of custard and a layer of cocoanut. When the caramel is cooked take up the mould and carefully shake it, then turn out the caramel on to a dish and serve either hot or cold for a dinner sweet, or it can also be served for any cold collation. Silver Rays (white) Rum can be used instead of the brandy.

Pudding à la Camille

Pouding à la Camille

Put into a stewpan one pint of new milk, the chopped peel of one lemon, a pinch of cinnamon, and three ounces of castor sugar; bring this to the boil, then mix into the pan four ounces of Marshall's Crème de Riz, stir again till it boils, then let it simmer on the side of the stove for about five minutes, when it should be removed from the fire and set aside till somewhat cool; stir into it by degrees five whole beaten-up raw eggs, one ounce of uncrystallised cherries cut into small pieces, half an ounce of angelica cut up small, half an ounce of finely-chopped blanched sweet almonds, and a teaspoonful of vanilla essence. Butter well a pudding or Charlotte mould, and line it with buttered paper, sprinkle all over it some finely-shredded Julienne strips of mixed candied peel, and pieces of dried cherries, then put the mixture prepared as above into the mould, knock this on the table so that the mixture sinks well into it, and steam the pudding for one and a half hours (see p. 433), then take it up and turn out on a hot dish, remove the paper carefully and pour round the base the sauce prepared as below, and serve while quite hot. This is an excellent pudding for a dinner or luncheon sweet.

Sauce for Pudding à la Camille.—Put into a stewpan the pulp of two oranges freed from pips, the finely-chopped peel of the same that has been freed from pith, half a pint of water, two tablespoonfuls of raspberry pulp or jam, and one and a half ounces of castor sugar; bring this to the boil, then add to it half an ounce of the best arrowroot that has been mixed with a wineglassful of Marshall's Maraschino Syrup; stir again till boiling, then wring through a tammy, colour with a few drops of carmine, add the fruit of three peeled bananas cut up into little dice shapes, make hot in the bain-marie and use.

Chocolate Pudding with Fruits

Pouding Chocolat aux Fruits

Take a turban mould, butter and paper it well, then have two new French rolls from which take the crumb, and put it in a basin and mix it with two ounces of castor sugar, a saltspoonful of vanilla essence, and two ounces of Fry's Caracas Chocolate that is cut fine; pour on it half a pint of warm cream, and let this stand till the roll is well soaked; then mix up with five raw eggs and pour into the papered mould, put it to steam for about three-quarters of an hour (see page 433); then turn out and remove the paper from it. Have a Chocolate sauce prepared (vol. i.) to pour entirely over the pudding, fill up the centre with any nice mixed hot fruits that are cooked and just mixed up with a little Maraschino and a little castor sugar. Serve hot for dinner or luncheon sweets.

Diplomat Pudding

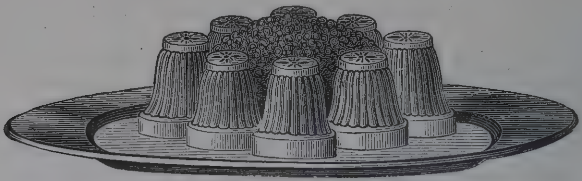
Pouding à la Diplomate

Well butter a plain Charlotte mould and line it with buttered foolscap paper, ornament it all over with strips of dried cherries and greengages, pressing the fruits closely to the moulds. Take equal proportions of sponge and ratafia biscuits, place a layer of one of these on the bottom of the mould, sprinkle over it some finely-cut fruit such as used for the garnish, place a layer of the other biscuits on the top, and continue this process until the mould is full. Mix together half a pint of single cream, two ounces of castor sugar, and as much ground cinnamon as will cover a threepenny-piece, also the finely-chopped peel of a lemon, a few drops of vanilla essence, a wineglassful of Silver Rays (white) Rum, half a wineglass of Marshall's Maraschino Syrup, and six whole raw eggs; beat up well with a fork, then pour the mixture into the prepared mould and steam for an hour and a half (see page 433). When cooked, take up and turn it out on a hot dish, remove the paper from it, and pour round it Mousseline sauce (see recipe), and serve quite hot for dinner or luncheon.

Little Florida Puddings

Petits Poudings à la Floride

Put into a stewpan half a pint of new milk, the finely-chopped peel of one lemon, one ounce of castor sugar, and two ounces of butter; bring this to the boil, then stir into it two ounces of Marshall's Crème de Riz and when it re-boils draw the pan to the side of the stove, and let it remain for ten minutes; then turn out the contents into a basin, and when cooled a little, mix with two whole beaten-up raw eggs, stirring them well together. Butter some little fancy bouch or dariol moulds with cold butter, and dust these over with fine browned breadcrumbs, and then with a little castor sugar; fill them with the mixture prepared as above, and put them into a stewpan containing boiling water to about half the depth of the moulds; watch the water re-boil, then cover the pan, draw it to the side of the stove, and let the puddings steam for one hour; then, with a small pointed knife, carefully loosen them from the moulds, and turn out the puddings on to a hot dish, arranging them in a circle; pour over them a little Apricot sauce (vol. i.); form a star on the top of each with cut, dried cherries, and fill up the centre with a macedoine of fruit (as below). Serve whilst quite hot for a dinner or luncheon sweet. The quantities given above are sufficient for eight to ten moulds.



Macedoine of Fruit for Little Florida Puddings.—Cut some raw, ripe or dried fruit, such as cherries, bananas, oranges, &c., freed from skin, into small, square pieces, mix them with a little Maraschino or other liqueur, warm them in a bain-marie, and use as instructed above. Half a glass of Silver Rays (white) Rum will be an improvement.

Saint James Pudding

Pouding à la Saint James

Put into a stewpan three ounces of butter and two and a half ounces of flour, fry together without browning, put into another stewpan two gills of new milk and boil it with a piece of cinnamon about one inch long, two bayleaves, the finely-chopped peel of a lemon and an orange, and two and a half ounces of castor sugar; strain this on to the butter and flour and stir over the fire till the contents boil, then mix with it a wineglassful of Marshall's Maraschino Syrup, and leave it till slightly cool, and add to it by degrees four whole eggs that have been well beaten up, and three ounces of uncrystallised cherries that are cut in strips, and one ounce of finely-shredded blanched pistachios. Have a fancy mould well buttered and ornamented with dried cocoanut, shredded pistachios, and strips of dried cherries; put the prepared mixture into the mould, and steam for an hour and a quarter (see page 433); then take up and turn out on a hot dish and serve with Banana sauce round the dish; use for a dinner or luncheon sweet and serve hot.

Mousseline Pudding

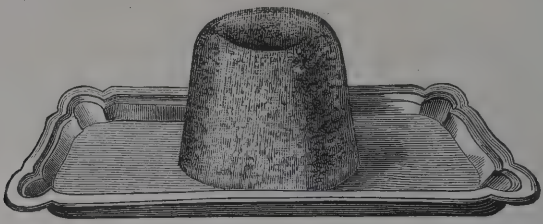
Pouding Mousseline

Take two ounces of fresh butter and the finely-chopped peel of two lemons freed from pith, work these together with a wooden spoon until the mixture looks like cream, then add two ounces of castor sugar and work again for about five minutes, and by degrees add two ounces of fine-sifted flour, five raw yolks of eggs, the strained juice of one lemon and a saltspoonful of vanilla essence; mix these well for about ten minutes, then whip the whites of the eggs with a pinch of salt into quite a stiff froth, and add these to the first preparation, taking care not to work the mixture more than possible after the whites are added. Prepare a mould for the pudding as follows: butter a plain Charlotte mould well, and line it with a buttered paper, dust it over with castor sugar, sprinkle it with finely-chopped mixed candied peel, then put the pudding mixture into the mould and allow the pudding to steam for eighty minutes (see page 433); then turn out on a hot dish, remove the paper quickly, and serve with Mousseline sauce round (see recipe), and send to table at once for a dinner-party sweet. This pudding must not be turned out until it is wanted, as it will lose its lightness if allowed to cool.

Montmorency Pudding

Pouding à la Montmorency

Put half a pint of new milk into a stewpan with two ounces of castor sugar and a split pod of vanilla; bring this to the boil, then mix into it two ounces of Marshall's Crème de Riz that has been mixed with half a gill of cold milk, and continue stirring till the mixture boils, then turn out into a basin and leave it till cool; mix into it two ounces of warm butter, one ounce of ratafia biscuit crumbs, the finely-chopped peel of one lemon, three raw yolks of eggs and the whites of same that have first been well beaten up with a whisk, and lastly add a quarter of an ounce of Cowan's Baking Powder; stir all together and pour into a plain timbal mould that has been well buttered and sprinkled with finely-shredded blanched almonds and dried cocoanut; steam the pudding for one and a half hours (see page 433). When cooked turn out the pudding on to a hot dish on a dish-paper, and have an iced compote of cherries (see recipe) handed in a sauceboat, and serve for a dinner sweet.



Little Nicolo Puddings

Petits Poudings à la Nicolo

Take two and a half ounces of freshly-made white breadcrumbs and one ounce of finely-chopped almonds, steep these in rather better than half a pint of lemon mixture as below for a quarter of an hour; then mix with four whole well-beaten eggs, one ounce of warm butter, two ounces of castor sugar, and pour into little dariol moulds that are well-buttered and ornamented all over with little rounds of French plums, dried cherries and angelica that are stamped out about the size of a threepenny-piece and well pressed to the side of the mould; steam the puddings for about three-quarters of an hour (see page 433). Then turn out and serve with a purée of any kind of iced fruit round them. Serve hot for dinner or luncheon sweet.

Lemon Mixture for Little Nicolo Puddings.—Put three-quarters of a pint of single cream in a pan with the finely-chopped peel of two lemons; let it boil for ten minutes, then pour on to the breadcrumbs; add the strained juice of the lemons and use.

Parfait Pudding

Pouding Parfait

Put into a basin two ounces of fresh butter and work it to a creamy consistency, add two ounces of vanilla sugar and work together for about ten minutes; then add a tablespoonful of black coffee, one teaspoonful of vanilla essence, two and a half ounces of vanilla biscuit-crumbs, one ounce of Marshall's Crème de Riz, and five raw yolks of eggs; when well mixed up add the whites of the eggs that have been whipped stiff, with a pinch of salt; then put it into a buttered mould that is lined with a buttered paper, and dusted over with biscuit-crumbs and castor sugar; steam it for eighty minutes (see page 433), then turn out and serve with hot Chocolate sauce (vol. i.) round the dish. Serve at once for a sweet for dinner or luncheon.

Princess Pudding

Pouding à la Princesse

Put half a pint of warm cream on the crumb of two French rolls, add two ounces of castor sugar, the finely-chopped peel of a lemon, a pinch of ground cinnamon, half a wineglass of Marshall's Maraschino Syrup, and the same of orange-flower water; beat up four eggs with a fork and add to the other ingredients. Take a plain Charlotte mould, and butter it well with cold butter; then line it all over with buttered foolscap paper cut to fit the mould; stone some French plums, press them out smoothly, and stamp them out with a plain round cutter about the size of a sixpenny-piece, also cut cut in the same way some angelica or greengages and line the papered mould all over with these pieces; then pour in the pudding mixture, and steam for about one and a quarter hours (see page 433), when it should be quite firm; turn out on to a hot dish, remove the paper, and serve round the pudding a good Apricot or Pistachio sauce (vol. i. page 30).

Lemon Cream Pudding

Pouding au Crème de Citron

Put four ounces of butter into a basin and work it till quite white with a wooden spoon or the hand; then add six ounces of castor sugar and work again for about ten minutes with the finely-chopped peel of three lemons and the strained juice of two, add four ounces of fine flour and five raw yolks of eggs by degrees; then mix in the whites of the eggs whipped stiff, and the eighth of an ounce of Cowan's Baking Powder; then put it into a plain mould that is buttered and dusted over with browned breadcrumbs, and steam for rather better than one hour (see page 433); turn out on a hot dish. Have iced lemon cream sauce handed in a sauceboat.

Lemon Cream Sauce for Pudding.—Take the finely-chopped peel of two lemons, put it into two and a half gills of milk, bring to the boil, and infuse for about fifteen minutes in the bain-marie; then mix with two ounces of castor sugar; when dissolved and cool mix it with half a pint of cream, put into the charged freezing-machine, freeze and then serve.

Sago Pudding à la Française

Pouding de Sagou à la Française

Put into a stewpan one and a half ounces of castor sugar, three and a half gills of new milk, the finely-chopped peel of a lemon, and one and a half ounces of good butter; bring this to the boil, then mix into it three ounces of French packet sago; stir again over the fire until the contents boil, then cook slowly for ten to fifteen minutes and let the mixture cool, and mix well into it two whole raw eggs and two whites of egg; put into a turban mould (or any other mould with a pipe) which has been brushed over with warm butter, then dusted over with fine flour and castor sugar mixed in equal quantities, and steam the pudding (see page 433) for one hour. When cooked, turn out and serve hot, with the sauce, prepared as below, around the base and in the centre, for a dinner sweet or for luncheon.

Sauce for Sago Pudding à la Française.—Put into a stewpan half a pint of water, one and a half ounces of castor sugar, two tablespoonfuls of finely-cut pineapple, and the peel of half a lemon very finely chopped; bring this to the boil, then mix into it till smooth one ounce of the best arrowroot that has been mixed with the strained juice of a lemon and an orange, and two gills of pineapple or other fruit syrup or Silver Rays (white) Rum; stir these till boiling, add a few drops of carmine, then use.

Eggs with Pistachio Nuts

Œufs aux Pistaches

Put half a pint of cream into a stewpan with two ounces of castor sugar and the very finely-chopped peel of one lemon; place the stewpan in the bain-marie, and let it remain for half an hour on the side of the stove; put into another stewpan one ounce of fine flour, and one ounce of butter, mix together till smooth, then add the cream mixture, and stir till it boils; have six good whole eggs beaten up with a fork, flavour with one tablespoonful of orange-flower water and a few drops of essence of vanilla, add three ounces of finely-shredded and blanched pistachio nuts, and eight or ten drops of Marshall's Sap Green, and pour this with the cream mixture into a buttered sauté pan; stir with a wooden spoon for two or three minutes over the fire until thick and like a batter, then turn out on to the dish on which it is to be served; cover over with meringue mixture (vol. i.), forming roses of it with a forcing bag and large rose pipe (see design, Asperges à la Princesse), then dust over with icing sugar, and put into the oven on a tin containing boiling water; when a pretty fawn colour and crisp on the top, sprinkle here and there some shredded pistachio nuts, and serve quite hot for a dinner or luncheon sweet.

Omelet with Apricot Jam

Omelette au Confiture d'Abricots

Break four eggs into a basin, and beat them up with three tablespoonfuls of milk, an ounce of castor sugar, a few drops of essence of vanilla or other flavouring; put one and a half ounces of fresh butter in an omelet-pan, and when it is hot pour in the omelet mixture, and fry a nice golden colour, keeping the mixture well mixed; then spread on one half of it two tablespoonfuls of apricot jam, turn the other half over the jam with a palette-knife, and turn the omelet on to a hot dish, dust it over with icing sugar, glaze it with a hot salamander, and serve with hot Apricot sauce round, and use for a dinner or luncheon sweet.

Jam Omelet

Omelette au Confiture

Take four large whole raw eggs, break them in a basin and sweeten with one ounce of castor sugar, add the finely-chopped peel of one lemon, a few drops of vanilla essence, two tablespoonfuls of new milk, and one ounce of butter, broken small; mix up all together with a fork till quite smooth, then put into a steel omelet-pan, and cook as usual, and then mask one half of the inside with any nice jam, and roll up the omelet into a half-moon shape; turn out on a hot dish, then dust over with Marshall's Icing Sugar, and with a red-hot flat skewer mark the omelet in cross-formed bars; pour a little brandy round, if wished, and light it as it goes to table. Use for luncheon or for a dinner sweet.

Strawberry Omelet

Omelette aux Fraises

Take five whole raw eggs and break them in a basin, add two ounces of castor sugar, a teaspoonful of vanilla essence, the very finely-chopped peel of one lemon, a tiny pinch of ground cinnamon, a tablespoonful of Maraschino liqueur or syrup, same of rum, mix up together with a fork till the mixture runs smooth, then put into a steel omelet-pan with one and a half ounces of butter, making the butter hot first, and fry in the usual way; when ready to turn, fill up the inside with a compote of strawberries as below, and then finish off the omelet in the usual manner, turning it out on a hot dish; then dust over with Marshall's Icing Sugar, using a dredger for the purpose, and then mark a cross with a red-hot skewer in three or four places; when going to table pour about a half-gill of rum or brandy on the dish and light it just as it is to be passed on the table, and serve for dinner or luncheon for a hot sweet.

COMPOTE OF STRAWBERRIES FOR INSIDE OMELET.—Take a half-pint of good fresh strawberries, pick off the stalks, and cut the fruit, if large in halves or into three or four pieces; mix with a tablespoonful of some liqueur and a tablespoonful of apricot jam that has been boiled, with a tablespoonful of strawberry pulp and one ounce of icing sugar, then colour with a few drops of carmine, flavour with a few drops of vanilla essence, stir up altogether, and then use. Raspberries and currants are nice used in the same way.

Soufflé Omelet à la Française

Omelette Soufflée à la Française

Put seven raw yolks of eggs into a basin, with eight ounces of castor sugar, a pinch of salt, two ounces of powdered ratafias or macaroons (that have been rubbed through a sieve), the finely-chopped peel of two lemons, two tablespoonfuls of orange-flower water, a saltspoonful of vanilla essence, and two ounces of shredded blanched pistachio nuts; work these with a wooden spoon for fifteen minutes, then add ten raw whites of eggs that have been whipped very stiff, with a tiny pinch of salt; the whites must be mixed in very carefully with the least possible working, or they will curdle. Butter a deep dish, place a buttered paper inside it, and then pour in the mixture; dust over with icing sugar, and bake in a hot oven for twenty-five to thirty minutes; then dust over again with icing sugar, and sprinkle over it some blanched and shredded pistachio nuts. Surround the dish with a folded napkin, and serve on a hot dish, on a paper, for dinner or luncheon. The quantities given above are sufficient for ten to twelve people. If a silver dish is used, it must be placed in a deep tin containing boiling water in the oven.

Meletti Soufflé

Soufflé à la Meletti

Put into a basin four raw yolks of eggs, a saltspoonful of vanilla essence, two and a half ounces of castor sugar, two ounces of ratafia biscuit-crumbs, and the finely-chopped peels of two lemons ; work these together for about ten minutes, then add eight whites of eggs that have been whipped stiff, with a pinch of salt, mixing them with a wooden spoon ; put the soufflé out on a slightly buttered deep dish and place a buttered paper round it ; mark the mixture with a knife, and dust over the top with icing sugar, using a dredger for the purpose ; place it in a moderate oven, and bake for twenty-five to thirty minutes ; remove the paper, and serve at once. If a silver dish is used for cooking the soufflé in, stand it in the oven in a tin containing boiling water to cook. Jam can be served round the soufflé if liked.

Vanilla Soufflé with Pineapple

Soufflé Vanille aux Ananas

Put four ounces of castor sugar into a stewpan, with three and a half ounces of good butter, one and a half ounces of Marshall's Crème de Riz, one and a half ounces of fine flour, and five raw yolks of eggs ; mix with three gills of cold milk (that has been brought to the boil with a split vanilla pod in it, and then stood in the bain-marie for about fifteen to twenty minutes), eight drops of saffron yellow, one and a half tablespoonfuls of brandy, and ten drops of essence of pineapple ; stir over the fire till it boils ; then add nine ounces of finely-chopped cooked pineapple, two large tablespoonfuls of pineapple syrup, and seven whites of eggs which have been whipped stiff with a pinch of salt ; butter a soufflé dish, and place a band of folded, buttered kitchen paper round it, so that the paper stands three inches above the edge of the case, then pour in the mixture ; dust it over with icing sugar, and place in a moderate oven to bake for three-quarters of an hour ; when cooked remove from the oven, take off the paper, pin a folded napkin or gilt paper band round the dish, and sprinkle the soufflé with chopped pistachio nuts and chopped almonds, coloured with a little carmine. Serve hot on a dish with a dish-paper for a dinner or luncheon sweet. Silver Rays (white) Rum can be used instead of the brandy.

Chocolate Soufflé

Soufflé au Chocolat

Cut six ounces of Fry's Caracas Chocolate finely, and put it into a stewpan with one and a half gills of cold milk; stir over the fire till the mixture boils; then let it simmer gently for about ten minutes, and add sufficient milk to make the whole measure nearly one pint; put into a larger stewpan three ounces of butter, a quarter-pound of castor sugar, five raw yolks of eggs, a saltspoonful of vanilla essence, two and a half ounces of fine flour, and one and a half ounces of Marshall's Crème de Riz; mix these altogether with the prepared chocolate, adding the latter by degrees, so as to get the mixture quite smooth; stand the stewpan on the fire, and continue stirring until the contents boil; mix in a wineglassful of Silver Rays (white) Rum and the same of orange-flower water; then add to it the stiffly-whipped whites of eight eggs (that have been seasoned with a pinch of salt before whipping), but do not mix the soufflé more than necessary after adding the whites.

Prepare a soufflé dish for baking the mixture as for 'Vanilla Soufflé,' then pour in the mixture, and place the dish on a baking-tin in a moderate oven, and cook as for 'Vanilla Soufflé.' When the soufflé is cooked take it up, remove the band of paper, and place in its stead a gilt paper band or a clean folded napkin; sprinkle the top with a little blanched and finely-shredded pistachios, and serve at once on a hot dish on a napkin or dish-paper, with cold Chocolate sauce (see recipe) in a boat.

Rice Cream Soufflé—Iced Orange Sauce

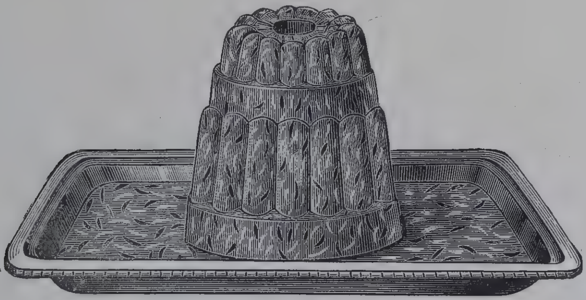
Soufflé de Crème de Riz—Sauce d'Oranges Froide

Put into a stewpan two and a half ounces of castor sugar, the finely-chopped peel of one lemon, three ounces of butter, and one ounce of fine flour; mix this with three ounces of Marshall's Crème de Riz, three gills of cold milk, the raw yolks of four eggs, and a saltspoonful of vanilla essence; stir all together into a smooth paste, then place the stewpan on the stove and continue stirring till the contents boil. Remove from the stove, then add half a gill of cold milk and the whites of five fresh eggs that have been stiffly whipped with a pinch of salt; prepare a soufflé dish as for Vanilla Soufflé, and pour in the prepared mixture; put a few little pieces of butter on the top, place the dish on a baking-tin, and cook as for Vanilla Soufflé, when it should be a nice golden colour. When cooked take up, remove the paper, and replace it with an ornamental gilt band, sprinkle the soufflé with blanched and shredded pistachio nuts, dish up on a napkin, and serve at once for a hot sweet for dinner or luncheon with Iced Orange sauce (see Sauces) handed in a sauceboat.

Apricot Pudding

Pouding d'Abricots

Put into a basin half a pound of good butter with the finely-chopped peel of one lemon and as much ground cinnamon as will cover a threepenny-piece, and a saltspoonful of Marshall's Apricot Yellow; work these together with a clean wooden spoon for about ten minutes, then add half a pound of fine castor sugar, and work these together again for about five minutes, and by degrees add half a pound of whole fresh eggs and half a pound of fine flour that has been passed through a wire sieve, mixing these into the other ingredients thus: one egg and a tablespoonful of flour sprinkled in until all are united; to this add four preserved apricots that have been cut up in little dice shapes, a wineglass of Silver Rays (white) Rum, and half an ounce of Cowan's Baking Powder. Take a plain or fancy timbal mould with a pipe, butter it well with warmed butter by means of a paste-brush, and while the butter is warm sprinkle it all over with browned breadcrumbs, and then three parts fill the mould with the prepared mixture; place in the pipe a band of buttered paper in which a peeled potato or carrot is placed, to prevent the mixture running away through the pipe, and fix also a band of buttered paper round the outside of the mould, and standing about three inches above it. Put the pudding into a moderate oven on a baking-tin and bake it for rather better than one hour; turn out on a pastry rack with a dish under it and pour over it some Maraschino syrup (vol. i. page 42), then dish the pudding up on a hot dish, on which it has to be served, and cover it entirely with yellow Apricot sauce (see recipe), pouring some of the sauce also round the base of the dish; sprinkle lightly over it some finely-shredded blanched almonds and pistachio nuts, and serve. Enough for eight to ten persons.



Pudding à la Bourneville

Pouding à la Bourneville

Take half a pound of freshly-grated cocoanut, two ounces of freshly-made white breadcrumbs, the finely-chopped peel of one large lemon, three-quarters of a pint of cream, four whole eggs, half a pint of new milk, and mix them all together with a whisk, adding a quarter of an ounce of Cowan's Baking Powder; then pour the mixture into a buttered pie-dish, and place it in a moderate oven for about one hour, when the contents should be set like a custard; whip stiffly four or five whites of eggs with a pinch of salt, then mix in half a pound of castor sugar, and put this into a forcing bag with a large rose pipe; then force it out on to the top of the pudding, completely covering it, place it in a moderate oven till a pretty fawn colour, then garnish with cut dried cherries and angelica, and sprinkle round the edge some blanched and finely-shredded pistachio nuts.

Little Creams à la Marguerite

Petites Crèmes à la Marguerite

Rub some little ballette moulds over with butter, dust them over with biscuit crumbs, and fill them with a chocolate custard prepared as below; stand them on a fold of paper in a stewpan, placing them in some small bouche moulds to keep them upright; pour round them sufficient boiling water to cover three parts the depth of the moulds; place the cover on the pan and let the contents poach in a moderate oven till firm; then take them up, turn out of the moulds, cut a small piece off the bottom of each to enable them to stand upright, arrange them on a cool waxed baking-tin and by means of a forcing bag with a plain pipe mask them over with meringue mixture (vol. i. page 325), dust each over with icing sugar and put them in a moderate oven for about half an hour, when they should be a nice golden colour; dish up and serve with Apricot (vol. i. page 29) or other sweet sauce round the dish, either hot or cold.

Chocolate Custard for Little Creams à la Marguerite.—Break five whole fresh eggs into a basin, add two ounces of castor sugar, a teaspoonful of vanilla essence, one tablespoonful of cooking brandy and one and a half gills of thick cream; mix together with a fork till the mixture runs quite smooth, then tammy, add two tablespoonfuls of chocolate purée as below, then use. Put into a stewpan a quarter-pound of finely-cut Fry's Caracas Chocolate and half a pint of warm water; stir till boiling, simmer for fifteen minutes, stirring frequently, and when quite smooth use.

Bread Pudding à l'Anglaise

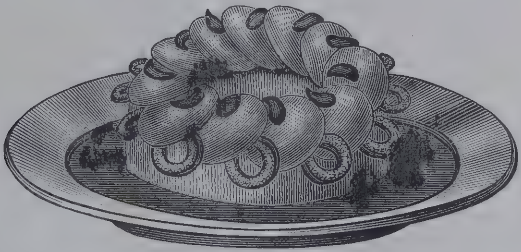
Pouding de Pain à l'Anglaise

Take three ordinary-sized French rolls, cut them into thin slices, and place them in a basin; pour over them four ounces of butter that has been warmed, and sprinkle lightly with ground ginger and finely-chopped lemon peel. Make one pint of single cream hot, and mix with it four ounces of castor sugar, six thoroughly beaten-up whole eggs, a wine-glassful of cooking brandy, a tablespoonful of orange-flower water, and two ounces of macaroons that have been pounded till smooth; mix all these ingredients together with the other mixture; then take a fancy or plain mould without a pipe, brush over the inside with warm butter, and dust this over with fine flour and castor sugar mixed together in equal quantities; put the prepared mixture into the mould, and then place it on a baking-tin on which is a thin layer of salt, to prevent the bottom of the pudding getting too dark a colour; put the pudding in a moderate oven and bake for one hour and a quarter, when it should be a nice golden colour; then take up and turn out carefully on to a hot dish, and serve with Pistachio sauce (vol. i. page 30), or any other nice sauce round for a dinner or luncheon sweet.

Apricots à la Condé

Apricots à la Condé

Put a half-pound of Carolina rice in a saucepan with enough cold water to cover it, let it come to the boil, then strain and wash in cold water and put it back into the saucepan, adding a little finely-cut lemon peel or half a stick of vanilla pod split, one and a half pints of new milk, two ounces of castor sugar, and one ounce of fresh butter; when it comes to the boil cover over with a piece of buttered paper cut to fit the pan; let it simmer gently without being stirred till it has nearly absorbed all the milk, then add another quarter of a pint of milk, when the rice is



quite cooked and all the grains are separate have a Breton or wide round border mould well buttered and press the rice well down into the shape; have a sauté pan with about one pint of boiling water in it and stand the border in it, then place it in the oven for about fifteen minutes. When the rice is dry at the top turn it out on to the dish it is to be served on, have a hot compote of apricots ready, and place them neatly on the top of the rice; garnish between the halves of the apricots with shreds of uncrystallised cherries and narrow strips of uncrystallised angelica that is cut in lengths of two and a half to three inches, place the angelica round the edge of the rice and serve Apricot sauce (vol. i.) round the base of the dish and use for a hot sweet.

Pears à la Victoria

Poires à la Victoria

Peel and core about two pounds of stewing pears—if small, use them whole; if large, cut in halves or quarters—put them in a stewpan with a quart of cold water, the peel of a lemon, one pound of loaf sugar, half a glass of Silver Rays (white) Rum, and a little of Marshall's Liquid Carmine; bring quickly to the boil, skim and simmer for about an hour, or longer if not tender; take up the pears and boil the syrup till reduced to the consistency of cream. Butter a plain border mould and line it with buttered paper and place in it three penny sponge cakes, each cut in three pieces; fill up the mould with a mixture made of two and a half eggs, a quarter-pint of milk or cream, the finely-chopped peel of a lemon, one and a half ounces of castor sugar, and a few drops of carmine, to make it a reddish colour; stand the mould in a baking-tin which has a little water in it, put a buttered paper over the top, and cook in the oven till firm; turn it out on to a hot dish on which it has to be served, arrange the pears on this border, and strain the syrup all over the pears and round the dish. Use for a dinner or luncheon sweet.

Baked Gooseberry Pudding

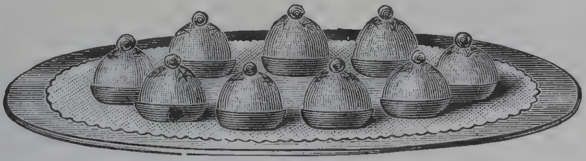
Pouding de Groseilles au Four

Pick and wash some fresh gooseberries, and put them in a covered bain-marie pan; place this in the oven, and cook the gooseberries to a pulp; rub through a fine hair sieve, and to each pint add one and a half ounces of warm, fresh butter, five ounces of castor sugar, a quarter of a pound of vanilla biscuit crumbs, or sponge-cake crumbs, or dried bread-crumbs, and two whole large eggs or three small eggs that have been well beaten up with a whisk, and stir these together till cool. Butter a pie-dish, sprinkle it over with some dried crumbs and castor sugar, then pour in the prepared mixture, and bake in a moderate oven till it is set, which will take about three-quarters of an hour; when cooked, take up, place the pie-dish on a napkin or dish-paper, dust over the top of the pudding with icing sugar, and serve hot or cold. Whipped cream may be served in a separate dish, if liked. Rhubarb can be used in the same way.

Little Croustades à la Marquise

Petites Croustades à la Marquise

Lightly rub the insides of some croustade or bouche moulds with butter, and thinly line them with short paste for tarts (vol. i.), and cook them as for 'Princess Tartlets,' and then dust the insides over with a little castor sugar, and return them again to the oven to dry the insides; partly fill the cases with the prepared pistachio custard, place half a cooked apricot or peach on the top of each, place on this half an uncrystallised cherry, pour Apricot sauce (vol. i.) round the dish, and serve while hot for dinner or luncheon.



Pistachio Custard for Little Croustades à la Marquise.—Put into a stewpan one ounce of good butter, one ounce of fine flour, one ounce of castor sugar, and one and a half gills of new milk; stir till it boils, then add two raw yolks of eggs that have been mixed with a tablespoonful of brandy, the same of Maraschino, and two ounces of blanched and shredded pistachio nuts; colour with a few drops of Marshall's Sap Green, add a few drops of vanilla essence, stir altogether over the fire till the mixture thickens, but do not let it boil, and then use. Silver Rays (white) Rum can be used instead of the brandy.

Pudding à la Clausen

Pouding à la Clausen

Take one pint of new milk, and put it to boil with two ounces of finely-chopped fresh beef-suet; then pour it into a basin on to three ounces of freshly-made white breadcrumbs, one ounce of finely-chopped almonds, the finely-chopped peel of three oranges, two ounces of Marshall's Crème de Riz, an eighth of an ounce of Cowan's Baking Powder, and two ounces of castor sugar; mix with four whole well-beaten eggs, and then pour the mixture into any fancy mould without a pipe, first buttering this well, and then sprinkling it all over with finely-shredded lemon and orange peel and desiccated cocoanut. Tie the pudding over with a cloth, and cook it in a saucepan with boiling-water for two and a half to three hours; when cooked, take up, remove the cloth, and turn out the pudding on to a hot dish. Serve with cold Orange sauce (see recipe) in a sauceboat.

Boiled Batter Pudding

Pouding Bouilli

Put into a basin two and a half ounces of warm butter, a teaspoonful of castor sugar, the very finely-chopped peel of one lemon, a saltspoonful of vanilla essence, and three and a half ounces of finely-sifted flour; mix these by degrees with three large or four small whole eggs and three gills of new milk, add a quarter of an ounce of Cowan's Baking Powder, and stir it into a perfectly smooth batter. Have a basin well buttered and dusted over with castor sugar and finely-chopped raw or candied lemon-peel; pour the batter into it, tie it over with a floured cloth, stand it in a stewpan with sufficient boiling water to cover it, and let it boil for one and a half hours, during which time occasionally turn the pudding round. When cooked, take up, remove the cloth, loosen the pudding from the basin with a knife, and turn it out on to a hot dish. Serve either plainly or with Apricot sauce (vol. i.) or any other nice jam sauce, for a dinner or luncheon sweet. Care must be taken that the pudding is sent to the table very hot.

Chocolate Ballettes

Ballettes au Chocolat

Put into a stewpan half a pint of water, one ounce of castor sugar, four ounces of butter, and the finely-chopped peel of one lemon; bring to the boil, then add three ounces of fine flour, one ounce of Marshall's Crème de Riz, and one ounce of Fry's Caracas Chocolate grated; mix up well, and cook on the side of the stove for about ten minutes, stirring occasionally; then remove from the fire, and let the mixture cool; add the raw yolks of three large eggs, working the mixture well; mix in half an ounce of Cowan's Baking Powder, then add four whites of eggs that have been whipped quite stiff, with a pinch of salt, but do not work the mixture much after these have been added. Put some clean, hot lard in a stewpan, and with a forcing bag and large plain pipe force the mixture into it, cutting the paste in pieces about one inch long by means of a sharp knife; let the ballettes fry until they have risen to two or three times their original size, and are like little *soufflés*; then take them up on a pastry rack, and drain; make a little hole in the centre of each with a small knife, and with a forcing bag and plain pipe fill up the insides with very stiffly-whipped cream that is lightly sweetened and flavoured with vanilla; arrange the ballettes in a pile on the dish, and serve with Vanilla Chocolate sauce (see recipe) over them. Serve very hot for a dinner or luncheon sweet.

Profiteroles à la Bisentz

Profiteroles à la Bisentz

Put into a clean stewpan two ounces of butter, two ounces of castor sugar, four tablespoonfuls of rose-water, and about eight drops of vanilla essence; add to this three ounces of Marshall's Crème de Riz that have been previously stirred in a gill of cold milk; mix all together into a smooth paste, stir over the fire till it boils, then draw the pan to the side of the stove and let the contents cook for five minutes, giving them an occasional stir while cooking; remove the pan from the fire, let the mixture cool, add to it three whole raw eggs and four ounces of finely-chopped blanched almonds, and work these together till they become of a perfectly smooth consistency; then put the mixture into a large forcing bag with a medium-sized plain pipe. Have some clean boiling fat in a pan over a quick fire, and force the mixture into this in lengths of about an inch, cutting each portion off with a knife; then cook them till a pretty golden colour, turning them about whilst cooking; take them up with a slice, dust them over with castor sugar, dish them up on a hot dish on a paper, sprinkle over with chopped coloured blanched almonds or pistachios, and serve for a dinner or luncheon sweet. The quantities given are sufficient for eight to ten people.

Apples à la Française

Pommes à la Française

Take one pound of good cooking apples, peel and slice them, and put them into a stewpan with two ounces of castor sugar, one ounce of butter, the finely-chopped peel of a lemon, and the juice from the same, and a quarter-pint of water; boil these together till tender, rub through a wire sieve, and mix with the purée six ounces of ratafia biscuit-crumbs, three raw yolks of eggs, half a wineglassful of Maraschino syrup and a teaspoonful of vanilla essence; stir all together over the fire till it thickens, then divide it into portions, and roll up into balls about the size of a walnut; roll each into fine flour, whole beaten-up egg, and freshly-made white breadcrumbs, and fry them in a basket in clean boiling lard till a pretty golden colour; then dish up in a pile on a hot dish, and serve for a sweet for dinner or luncheon. Custard or clotted cream can be handed with them. This can be flavoured with Silver Rays (white) Rum instead of Maraschino if preferred.

Rice Cream Beignets

Beignets de Crème de Riz

Put six ounces of butter into a basin, and work it with the hand or a wooden spoon till it presents a creamy appearance; then add to it eight ounces of Marshall's Crème de Riz, six ounces of castor sugar, and a quarter of an ounce of ground cinnamon; work these all together for about fifteen minutes, then add to it by degrees six whole raw eggs and half a pound of finely-sifted flour, adding one tablespoonful of flour and one egg at a time till the whole is well mixed; flavour it with a saltspoonful of vanilla essence, and, when about to cook the mixture, add to it one and a half gills of new cold milk and one ounce of Cowan's Baking Powder. Put a pan containing some clean boiling fat on the stove, put the mixture in a forcing bag with a plain pipe and force it out into the fat in portions about half the size of a walnut (cutting the mixture with a knife when the desired size); fry the beignets for eight to ten minutes, when they should be a nice brown colour; then remove them from the fat, drain them on a pastry rack, sprinkle them over with a little castor sugar and finely-chopped pistachio nuts, dish them up in a pile on a paper on a hot dish, and serve quite hot for a dinner or luncheon sweet. The quantities given above are sufficient for eight to ten people.

Beignets à la Victoria

Beignets à la Victoria

Put into a stewpan one pint of new milk, two ounces of castor sugar, the finely-chopped peel of one lemon, one ounce of butter; bring to the boil, then stir into it four ounces of corn-flour that have been mixed with a quarter-pint of cold milk; bring to the boil, stirring all the time, and then simmer on the side of the stove for about five minutes, and add to it three raw yolks of eggs and the whites of the same that are whipped stiff with a pinch of salt, and an eighth of an ounce of Cowan's Baking Powder; put the mixture into a forcing bag with a large plain pipe, and force out in the form of rings about two inches in diameter on to the frying-drainer and put into the frying-kettle, having in it enough hot clean fat to cover the beignets, and fry over a quick fire for about fifteen minutes; when a nice golden colour take up and dust over with icing sugar, and hold over the beignets a red hot salamander to give a nice glazed appearance. Arrange on a hot dish on a paper or napkin in a pile and sprinkle on the top some blanched and finely-shredded almonds, and here and there put some uncrystallised cherries, and serve for a sweet for dinner or luncheon.

Pastry Straws

Pailles Pâtisseries

Take some choux paste (vol. i.), put it into a forcing bag with a medium-sized pipe, and force it out in finger-lengths on a frying-drainer, then put into hot clean fat and fry till a nice golden colour. When cooked take up and roll each piece in coarse castor sugar, and dish up *en couronne* on a dish-paper and serve for a hot sweet for dinner or luncheon. Orange or any other nice sweet sauce can be served in a sauceboat with these.

Apricot Fritters

Fritot d'Abricots

Take the ripe or tinned apricots and put them in a basin, with a dust of castor sugar and a few drops of brandy or rum; dip them one by one in frying batter (vol. i.), and fry in clean boiling fat till a pretty golden colour; take up and drain, and put them on a baking-tin, dust them over with a little icing sugar, and then glaze this with the hot salamander. Serve hot on a dish-paper for dinner or luncheon.

Fried Rolls à la Française

Fritot de Pain à la Française

Take some new French rolls and cut them into slices about a quarter of an inch thick, sprinkle them lightly with lemon-juice, finely-chopped lemon-peel, and castor sugar; leave them so for about a quarter of an hour, then dip them into whole beaten-up raw eggs, and fry them in clean, boiling lard till a pretty golden colour; then take them up on a pastry rack to drain, dust them well over with icing sugar, place them on a hot baking-tin, and put them into a quick oven to get a bright, glazed appearance. Then take up, dish in a pile on a paper on a hot dish, sprinkle with blanched and finely-shredded pistachio nuts, and serve for a sweet for dinner or luncheon.

Melon Fritters with Pistachios

Fritot de Melon aux Pistaches

Peel a melon and cut it in nice long pieces about half an inch thick; put these into a basin and sprinkle over them a little brandy or rum, a little chopped lemon peel and ground ginger; then sprinkle this well with fine castor sugar, and let it remain for about one hour; dip each piece in a nice light batter (vol. i.), and fry in clean boiling fat till a pretty golden colour; then remove from the fat, dust over with icing sugar, and put into the oven on a hot baking-tin to glaze; when ready, take up, sprinkle with finely-chopped pistachio nuts, and serve hot on a dish-paper or napkin for a sweet for dinner or luncheon.

Fritters à la Saint Denis

Fritot à la Saint Denis

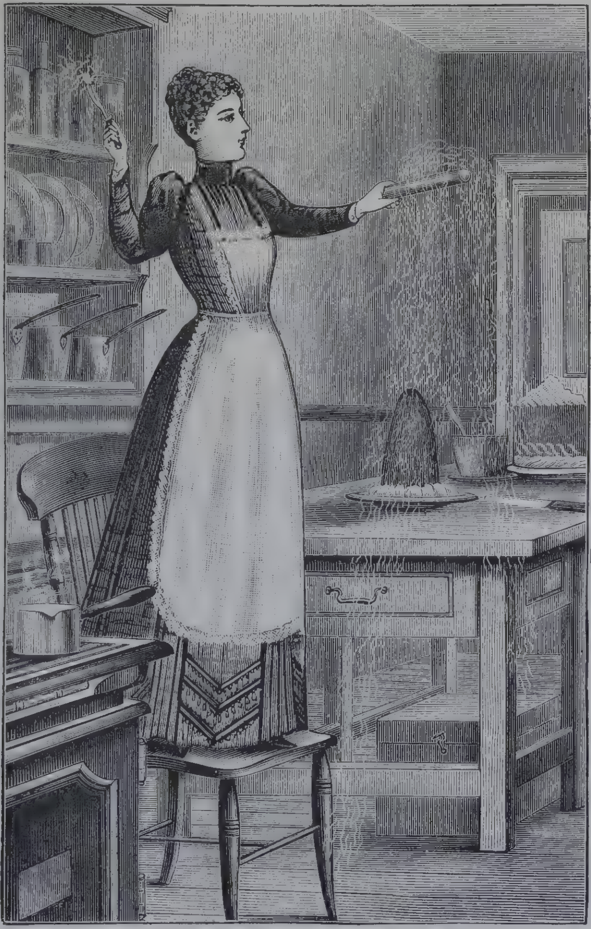
Take some nice ripe, fresh-gathered cherries, press them between the thumb and forefinger and with a skewer make a little hole in the top and force out the stone, passing the skewer straight through the fruit; remove the kernels from the stones, put the fruit into a basin, and sprinkle with castor sugar, allowing two ounces for one pound of fruit, and about one tablespoonful of Marshall's Noyeau Syrup; take some cut angelica in strips about two and a half inches long and about the thickness of a straw, and stick on each piece six or seven of the cherries. Then prepare some frying batter (vol. i.), dip each strip into it and drop them separately into clean boiling fat; fry for about four to five minutes, turning them well during the frying, then take up and dust over with castor sugar; dish up in a pile on a dish-paper and serve very hot for a dinner or luncheon dish. These are nice if flavoured with Silver Rays (white) Rum in place of Noyeau.

CHAPTER XII

COLD FANCY SWEETS

Spun Sugar

PUT half a pound of water and one pound of best cane loaf-sugar in a perfectly clean copper sugar-boiler or thick stewpan; cover the pan over, bring to the boil, remove any scum as it rises from time to time, and continue boiling until the liquid forms a thick bubbled



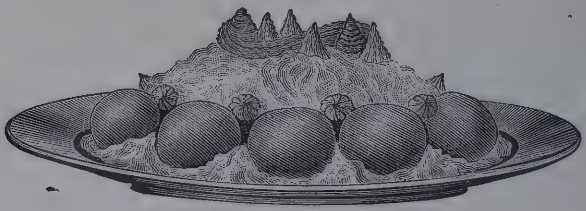
SPINNING SUGAR

appearance (commonly called the crack); then take a small portion on a clean knife or spoon (or the finger may be used, but must be well wetted with cold water and used very quickly), and plunge it immediately into cold water, and if it is then quite brittle and leaves the knife or spoon or finger quite clear it is ready for spinning. If it clings or is at all soft or pliable, continue the boiling until as above. When ready take a small portion on a fork or spoon, and rapidly throw it to and fro over a slightly oiled rolling-pin; continue until sufficient threads of sugar are obtained.

Apricot Meringues

Meringues d'Abricots

Take half a pound of finely sifted castor sugar, and mix with it a teaspoonful of Marshall's Apricot Yellow and a saltspoonful of Vanilla essence; rub it well together and allow it to thoroughly dry. Put in a whipping-tin four large fresh whites of egg and a pinch of salt, whip them quite stiff, then add the prepared sugar by degrees, taking care not to stir the mixture more than possible after adding the sugar. Take a hot baking-tin, rub it all over with white wax, then leave it till cold; put the meringue mixture into a forcing bag with a plain pipe and force it out on to the tin in portions of about the size of apricots, dust them over with castor sugar, and put into a moderate oven till quite dry and crisp on the top, but the under side should be somewhat soft; then take them from the tin, and by means of an egg work a little well in the bottom of each, holding the top of the meringue in the hand; return them to the tin and place them in the oven (care must be taken that the meringues are not hurried in the cooking or they will lose their colour); when quite dry remove from the tin and set aside till cold, then place in each of the little wells a small round of cooked apricot; place another meringue on the top of this, mask them over with Maraschino glace (vol. i.) coloured with a little apricot yellow, and dish up round a pile of stiffly-whipped cream sweetened and flavoured with vanilla; serve as a dinner or luncheon sweet, or for any cold collation.

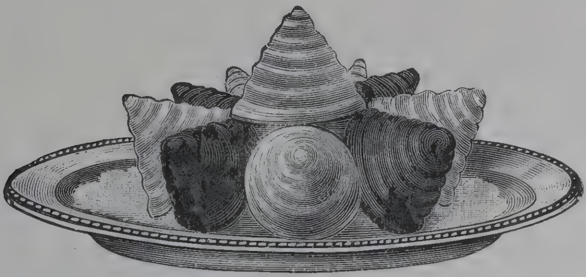


These meringues can be kept ready for use if put in a dry place.

American Meringues

Meringues à l'Américaine

Prepare an almond icing (vol. i. page 41) and form it into little cone shapes; place these on lightly waxed cool baking-tins, then mask over with the meringue mixture (as below), using two separate forcing bags and plain pipes for the purpose, and making them in two colours; dust over the meringues with icing sugar and place them in the oven, which must be of very moderate heat, for about one and a half to two hours, when they should be quite dry and a pretty pale colour; put them aside till cold, then glaze over with Maraschino or Noyeau glace (vol. i.), one in red, one in white or brown colours, as liked; let them dry again on a pastry rack, and then dish up on a dish-paper or napkin, and serve for a dinner or luncheon sweet or for any cold collation, or they can be served for dessert. They also form a nice sweet without the glace, being then served with whipped cream.

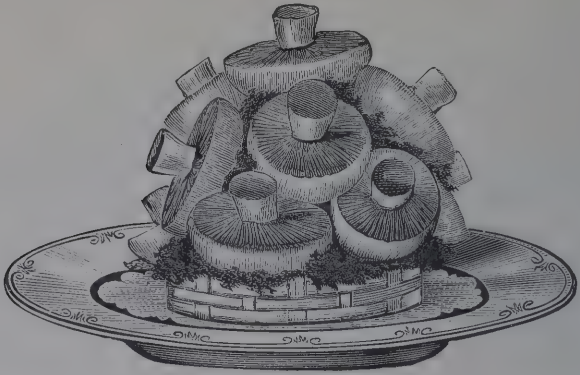


MERINGUE MIXTURE FOR MERINGUES À L'AMÉRICAINE.—Put two whites of eggs into a pan with a pinch of salt and whip till quite stiff, then mix with a quarter of a pound of castor sugar; place a similar quantity of eggs into another pan, add a few drops of carmine, whip till quite stiff, then mix with a quarter of a pound of castor sugar, and use.

Mushroom Meringues

Champignons Meringues

Whip four whites of eggs very stiff with a pinch of salt, and mix with it half a pound of castor sugar, taking care not to work the eggs more than possible after the sugar is mixed in; then put it into a forcing bag with a plain pipe about half an inch in diameter, and have two baking-tins warmed and rubbed over with a little white wax; when the tins are cool, take one of them and force the meringues out on to it in little rounds for making the tops of the mushrooms, and then dust them over immediately with icing sugar, and put them in a very slow oven to dry for three or four hours. Put some more of the mixture in a forcing bag with a pipe about one-eighth of an inch in diameter, and force it out into shapes to form the stalks of the mushrooms, and then dust these over with icing sugar, and cook them in the same way as the others. When they are quite dry take the large pieces of meringue and make a little round hole about the size of a pea in the centre, using a small knife for the purpose; force inside this a little Royal icing (vol. i.), and then very lightly brush over the part of the meringue that was on the baking-tin with a little raw white of egg, and dip it into some finely-grated Fry's Caracas Chocolate, and brush over the flat part of the larger pieces with a little raw white of egg, and then dip into powdered chocolate; let this get quite dry, stick the small part of the meringue as a stalk into the space formed by the knife, and then dish up the mushrooms on a basket partly filled with spun sugar, artificial moss, or maidenhair fern-leaves, and serve for dessert, or the mushrooms can be dished up on a pile of very stiffly-whipped cream that is sweetened and flavoured with vanilla essence, which can be coloured, if liked, with a little carmine. The mushrooms, if kept in a dry place, will keep for a considerable time.



Italian Meringues

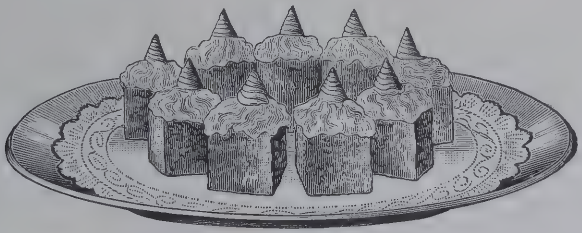
Meringues à l'Italienne

Put into a thick clean stewpan one pound of loaf-sugar and half a pound of clean water; place the pan on the stove and boil the contents till into a perfectly thick syruplike cream, removing any scum as it rises to the surface with a clean iron spoon. Put into a whipping-tin or bowl eight fresh raw whites of eggs, add a pinch of salt and whip them as for ordinary meringues with a whisk till quite stiff, then add the syrup prepared as above, pouring it in by degrees and mixing it in very carefully. Put this mixture into a forcing bag with a large plain pipe and force it out into the desired shapes on to tins that have been rubbed over with white wax, and then set aside till cold. Dust the meringues over quite thickly with Marshall's Icing Sugar, using a dredger for the purpose; put them in a very moderate oven and bake till a pale fawn colour and quite crisp and brittle, when they can easily be removed from the tin by means of a palette-knife; take them up, and serve when cool with whipped cream, ices, &c. These meringues keep well if put in a clean box in a dry place, and the mixture may be coloured if liked, in which case a little of Marshall's Liquid Carmine should be added to the syrup when put on to boil.

Little Mokas

Petits Mokas

Put into a stewpan four whole fresh eggs, six ounces of castor sugar, the finely-chopped peel of one lemon, and a few drops of vanilla essence; whip these over boiling water till warm, then remove the pan from the fire, and whip the contents till cold and thick. Have four ounces of fine flour passed through a sieve and warmed and mixed with the above ingredients, stirring the mixture as little as possible after the flour is added. Brush over a sauté pan with warm butter, line it with a buttered paper, dust this over with fine flour and castor sugar mixed together in equal quantities, and then pour in the prepared mixture; bake it in a moderate oven for half an hour, then turn it out of the pan and leave it till cold; cut the cake into square pieces, and very lightly mask these over with Coffee icing (vol. i.), then dip each into almonds prepared as below, ornament the tops with Vienna icing (vol. i.) coloured with a little black coffee. Sprinkle with chopped pistachios, and dish up the mokas on a dish-paper as shown in the engraving, and serve for luncheon, dinner, &c.



Almonds for Little Mokas.—Take some blanched Valencia almonds, cut them into small dice shapes, and bake till a nice golden colour.

Fleur with Rhubarb à la Neige

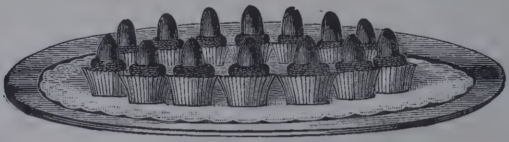
Fleur au Rhubarbe à la Neige

Line a round fleur-tin about a quarter of an inch thick with puff paste (vol. i.) that has had six turns; it will take about a quarter of a pound of paste for a fleur sufficiently large for six to eight people; trim off the edges and prick the paste thoroughly at the bottom, then line it with a buttered piece of kitchen paper (putting the buttered side to the paste), and fill up the inside with raw rice; put it to bake in a moderate oven for about thirty minutes, when the paste should be a pretty golden colour and crisp. Remove the paper and rice, also the fleur ring, and set the fleur aside till cold, then arrange some rhubarb compote in it, and mask it all over by means of a forcing-bag and plain pipe, with half a pint of cream that has been stiffly whipped with two ounces of castor sugar, and then flavoured with a few drops of vanilla essence, and arrange some poached meringue (see recipe) on the top of the cream; sprinkle these alternately with finely-chopped blanched pistachio nuts and with chopped blanched sweet almonds that have been coloured with a little carmine, then dish the fleur on a silver dish and pour round the base some of the syrup from the rhubarb; serve for a dinner or luncheon sweet.

Acorns

Glands

Take some almond paste, prepared as below, and roll it out into lengths of about one inch, using a little icing sugar for the purpose; form a little of the mixture into the shape of cups, to represent the bottoms of the acorns; press both together, lightly brush over the bottoms with a little raw white of egg, and dip them into some roughly-grated Fry's Caracas Chocolate; brush the tops over with a little whole beaten-up raw egg, and brown them at once with a red-hot salamander; join the two parts together with a little Royal icing (vol. i.), using a forcing bag and pipe for the purpose; place each acorn in a little fancy-paper case, dish up on a dish-paper as shown in the engraving, and serve



for dessert or with ice for a dinner sweet. These will keep good for a long time if kept in a box in a dry place.

Almond Paste for Acorns.—Take six ounces of ground almonds, half a pound of icing sugar, a teaspoonful of Maraschino syrup or liqueur, and six or eight drops of vanilla essence; mix with two raw whites of eggs into a stiff dry paste and use.

Slices of Pineapple Iced

Tranches d'Ananas Glacées

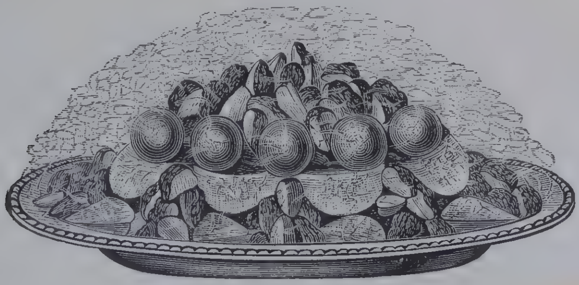
Take a nice ripe pine-apple, remove all the rind and specks with a small knife, cut it in halves and slices, and season with ground ginger and syrup as below; sprinkle over with chopped preserved ginger and finely-shredded blanched pistachio nuts; dish up *en couronne*, pour the remainder of the syrup round the dish, and serve for a sweet for dinner or for any cold collation.

Syrup for Pineapple.—Take six ounces of loaf sugar, three-quarters of a pint of water, the peel of one lemon, a clove of ginger, and a piece of cinnamon an inch long; boil to half the quantity, strain, and when cooling add a wineglassful of brandy or Silver Rays (white) Rum; set it in the charged ice cave till quite cold, and use.

Fruit on Cakes à la Parisienne

Croûtes aux Fruits à la Parisienne

Cut some brioche cake (vol. i. page 332) in slices about half an inch thick and stamp out in rounds about three inches in diameter, place them on a buttered tin, dust them over with icing sugar, and place them in the oven till quite crisp. Arrange on the croûtes half peaches or sliced pineapple and dish them round the dish for a border, and pile up in the centre any nice macedoine of fruits (see recipe), such



as cherries, strawberries, grapes skinned and stoned, or any other fruit you may have, and when ready to serve pour over all the fruits a purée of apricots or any other nice fruit. Garnish with spun sugar (see recipe) and serve for a dinner sweet, or for luncheon, or for a cold collation.

Sauce for Fruit on Cakes à la Parisienne.—One pot of apricot jam, four ounces of castor sugar, a saltspoonful of Marshall's Apricot Yellow, a saltspoonful of liquid carmine, a quarter of a pint of water; boil altogether for about ten minutes, rub through a sieve or tammy, add a large wineglassful of Maraschino or Chartreuse liqueur and use.

Strawberries in Surprise à l'Anglaise

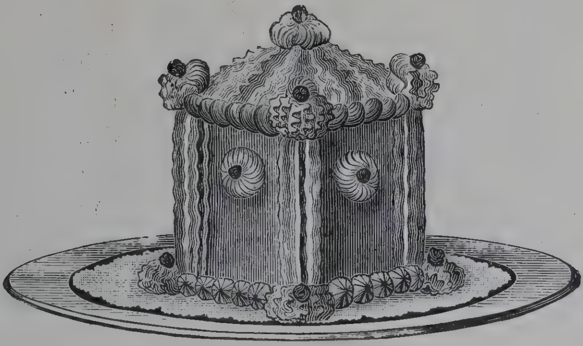
Fraises en Surprise à l'Anglaise

Take some fresh ripe strawberries, sprinkle them with a little castor sugar and a few drops of Maraschino or Chartreuse liqueur, and partly fill some little fancy paper cases with the fruit; cover this entirely with stiffly-whipped cream, smooth the cream over with a knife, and then put some more of the same cream, but lightly coloured with a little liquid carmine, into a bag with a rose forcing pipe, and ornament the top of the white cream with the pink cream in any pretty design, and then garnish the cream here and there with blanched and finely-shredded pistachio kernels. The cases should be kept in the ice cave or refrigerator for about half an hour before serving. Cherries or other fruit can be served in the same way. This sweet makes a very pretty one for dinner, luncheon, or cold collation. Silver Rays (white) Rum can be used instead of the liqueur.

Timbal à la Florence

Timbale à la Florence

Put rather better than half a pound of Valencia almonds into a stewpan with sufficient cold water to cover them; bring to the boil, then rinse them in cold water; strain this off and rub them in a cloth to take off the skins; chop up the almonds quite fine and put them into a stewpan with half a pound of castor sugar, two tablespoonfuls of brandy, one tablespoonful of strained lemon juice, and sufficient of Marshall's Liquid Carmine to make it a nice red colour; stir these all together over the fire for seven or eight minutes, when they will be almost dry; then take a well-oiled Charlotte or square mould and arrange in it the above mixture about three-quarters of an inch thick, quickly pressing it to the mould with a slightly oiled lemon; trim the top evenly, then put aside till quite cold; remove from the mould (loosening it with a small pointed knife), and put the almond case on a dish-paper on the dish in which it will be served; fill up the inside with a Bavaroise mixture (vol. i. page 355), putting this into the case when it is beginning to set. Take some Vienna icing (vol. i.) flavoured with Fry's Caracas Chocolate in the proportion of one ounce of the chocolate to half a pound of icing sugar, and some more flavoured with vanilla essence; put them separately into forcing bags with rose pipes, and ornament the case with these mixtures, as in engraving, then arrange some crystallised violets here and there on the icing—these give a very pretty effect to the dish.

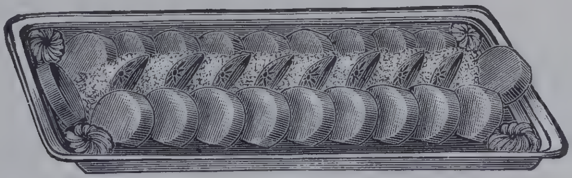


When ornamented, put the timbal in a cold place for several hours to allow the icing to become set; then serve for a dinner sweet, or for a ball supper, &c. Silver Rays (white) Rum gives a nice flavour if used instead of the brandy.

Apples à la d'Orleans

Pommes à la d'Orléans

Peel and core two pounds of good cooking apples, and cut them into fine slices; put these into a stewpan with two and a half gills of water, the strained juice of a lemon, the finely-cut peel of the same, and half a pound of loaf sugar; stand the pan on the stove, cover it down, and let the contents boil gently till tender, then mix with them half an ounce of Marshall's Finest Leaf Gelatine; let this dissolve, then colour with



six or eight drops of sap green, and rub altogether through a tammy. Put a pint of lemon jelly (vol. i. page 351, that made with two ounces of Marshall's Gelatine to the quart) into a stewpan, and let it boil down to half the quantity, then mix it with the above prepared purée, pour out on to a dish in thickness about half an inch, and let it set; then stamp it out in rounds about two inches in diameter with a plain round cutter. Prepare a vanilla cream as below, pour this also on to a dish to get cold, and when it is set stamp it out with the same cutter; then arrange these and the rounds of apple purée alternately straight down the sides of the dish. Fill up the centre with coloured whipped cream; place on the top, as in engraving, some compote of apples (as below); pour some cold Apricot sauce (vol. i.) round the base of the dish, garnish the corners of the dish with some of the cream used for the centre, using a bag and large rose pipe for the purpose. Serve for a sweet for dinner or for a ball-supper dish.

Vanilla Cream for Apples à la d'Orleans.—Mix half a pint of single cream with two ounces of castor sugar, and a split half pod of vanilla; bring to the boil, stand the pan in the bain-marie for about ten minutes, then mix in not quite a quarter-ounce of gelatine, and when this is dissolved add two tablespoonfuls of Maraschino liqueur or syrup; leave the mixture till cool, then pour in a sauté pan to about a quarter of an inch in depth, sprinkle over it a few drops of liquid carmine, and draw a clean fork through it so as to give a mottled appearance to the cream; then put aside till set, and use as directed.

Compote for Apples à la d'Orleans.—Peel and quarter some apples, which must be good cooking fruit, cook them in syrup (vol. i.) till tender and presenting a spongy appearance; then take up, garnish the top side with little rounds of angelica and strips of dried cherries in the form of a star, and use.

Crystallised Chestnuts in Cases

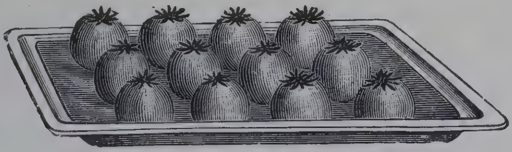
Marrons Glacés en Petites Caisses

Take half a pound of chestnuts that are weighed after being prepared by cutting off the tops, cooked for half an hour or longer in the oven till tender, and skinned and shelled; pound them with one and a half ounces of good butter, and rub them through a wire sieve; then mix them with three-quarters of a pound of Marshall's Finest Icing Sugar, a quarter of a pound of vanilla biscuit-crumbs, one large tablespoonful of thick cream, a teaspoonful of vanilla essence, two small or one large raw white of egg, one tablespoonful of brandy, and the same of orange-flower water; mix into a smooth paste, and with a little icing sugar roll up into balls. Have some walnut moulds warmed and very slightly waxed with warm white wax, press the mixture into them and leave them in a cool place to dry for one and a half to two hours. Then turn out, and when cool mask them over with sugar boiled to the crack (see recipe, 'Spun Sugar'), sprinkle over them a little blanched and finely-shredded pistachio nuts. Put into little fancy cases, and serve for a sweet for dinner or luncheon, handed with ice or whipped cream, or for dessert, ball suppers, &c.

Little Neva Balls

Ballettes à la Neva

Take some little ball bomb moulds, butter them well with cold butter, dust them over with ratafia biscuit crumbs, and partly fill with the mixture prepared as below; place each of the moulds in a small bouche cup to keep them upright, then put them in a moderate oven and bake for about twenty-five to thirty minutes. When cooked, turn out of the moulds, leave till somewhat cool, then steep in syrup (vol. i. page 42) flavoured with a liqueur, and coloured with a few drops of carmine. Then dish up and pour over them a purée of bananas, sprinkle with a little blanched and finely-chopped pistachio nuts, and serve.



Purée of Bananas.—Pound four or five fresh bananas with one and a half ounces of castor sugar, the juice and pulp of two oranges, and three tablespoonfuls of thick apricot jam; rub through a fine hair sieve or tammy, colour with a few drops of carmine and apricot yellow, warm in the bain-marie, flavour with a tablespoonful of Maraschino syrup and half a wineglass of Silver Rays (white) Rum, and use.

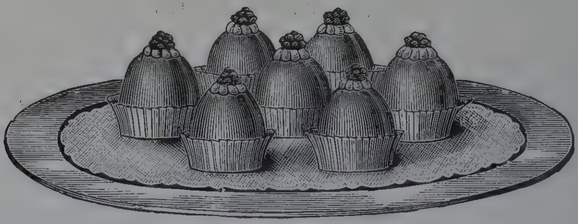
Mixture for Little Neva Balls.—Mix together in a basin with a wooden spoon or with the hand a quarter of a pound of fresh butter and the finely-chopped peel of one lemon until quite creamy; then add three ounces of vanilla sugar, and work again for fifteen minutes, adding by degrees one ounce of Marshall's Crème de Riz, two ounces of fine flour, one and a half ounces of ratafia crumbs, three large whole eggs, and half a tablespoonful of orange-flower water; colour a pale salmon colour with liquid carmine, add the eighth of an ounce of Cowan's Baking Powder, and use as directed above.

Put the purée of bananas on a mixture of ice and salt before using, so as to have it perfectly cold.

Little Balls in Cases

Ballettes en Petites Caisses

Prepare these as for Ballets à la Neva, and when cold mask over with Maraschino glace (vol. i. page 42), and when this is cold, ornament with Royal icing (vol. i.) in pink and white, using two forcing bags and small fancy pipes for the purpose; place each in a little fancy paper case, and then dish up on a dish-paper, and serve for a sweet for dinner or luncheon.



Little Cases à la Duchesse Marie

Petites Caisses à la Duchesse Marie

Bring half a pint of new milk to the boil with an ounce of castor sugar and a few drops of vanilla essence, then stir into it one and a half ounces of Marshall's Crème de Riz that has been mixed with a gill of rose water, stir over the fire till it boils, then let it simmer on the side of the stove for a few minutes; add two raw beaten-up yolks of eggs, stir again over the fire till quite hot, but do not let it boil; add one large tablespoonful of thick apricot jam, and rub all together through a fine hair sieve. Partly fill some little china cases with this preparation, place on each a raw ripe strawberry or half a preserved apricot, and by means of a forcing bag with a large rose pipe, fill up the cases with stiffly-whipped cream that is sweetened with castor sugar and flavoured with a few drops of vanilla essence; sprinkle over the cream some tiny dice shapes of Valencia almonds that have been blanched and baked a golden-brown colour, arrange the cases on a dish-paper or folded napkin, and serve for a sweet for dinner, luncheon, or ball supper.

Portuguese Pastry

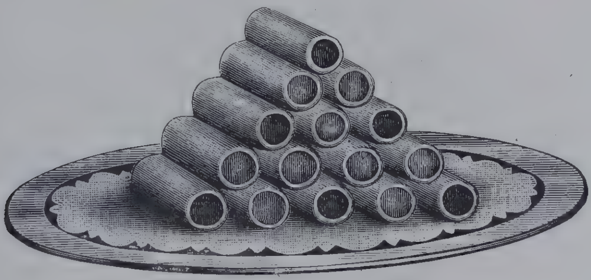
Pâtisserie à la Portugaise

Put six yolks of eggs and two ounces of castor sugar into a basin with the finely-chopped peel of one lemon, and work it with a wooden spoon for about ten minutes; then add to it by degrees half a pound of fine flour that has been sifted and warmed, and continue working this for about ten minutes longer. Pound a quarter of a pound of blanched and dried sweet almonds till perfectly smooth; add a saltspoonful of apricot yellow, the finely-chopped peel of a lemon and an orange, one raw white of egg, and the strained juice of three oranges, and rub all through a fine wire sieve. Take three ounces of Marshall's Crème de Riz and add to it the yolks and flour, then add the other mixture and the whites of six eggs that have been whipped very stiff, with a pinch of salt. Prepare a baking-tin about one inch deep, with a rim, by brushing it over with clarified butter (vol. i.), and then covering it entirely with kitchen paper (the top side of which must also be brushed over with butter and then dusted over with fine flour); spread the mixture all over the tin, and put it into a moderate oven to bake for thirty to thirty-five minutes; when cooked take up and allow the paste to cool, then spread over it a layer of apricot jam, glaze it over with glace (see recipe 'Baba à la Parisienne'), let this set, then cut it in strips or stamp it out in rounds. Serve for a dinner or luncheon sweet.

Brandy Snaps with Cream

Brandy Snaps à la Crème

Prepare some Brandy Snaps (see recipe), and while hot after being cooked, glaze one side with the golden syrup, and then wrap them round on Pompadour tins, glazed side outwards, and edges well overlapping, which must be accomplished by cutting the rounds with a cutter of



sufficient diameter. When cold remove from the tins, and by means of a bag with a large rose pipe fill up the snaps with stiffly-whipped Vanilla cream (vol. i. page 325). Sprinkle over a few shreds of blanched pistachio and serve for ball supper, luncheon, or dinner.

Little Apricot Cakes in Surprise

Petits Gâteaux d'Abricots en Surprise

Take some little peach moulds, prepared as in vol. i. page 328, and partly fill them with the mixture, as below; place the moulds on a baking-tin, and put them in a moderate oven for fifteen to twenty minutes, when they should be a pretty fawn colour; then remove them from the oven, and let them remain on the baking-tin for about ten minutes; then turn out the cakes on to a pastry rack, and when perfectly cold cut out the inside of the cakes from the bottom, so as to form a case, and fill up the spaces thus formed with apricot cream, as below; place the top portions of cake that were taken from the centres on the top of the cream to keep it in its place, then turn the cakes up, glaze over the peach-like sides with Maraschino glace (vol. i.); put them on a pastry rack to drain, and when the glace is firm, dish them up in a pile on a dish-paper. Serve for a sweet with ices or fruit for dinner or dessert. It is better to bake these cakes the day previous to preparing them for table.

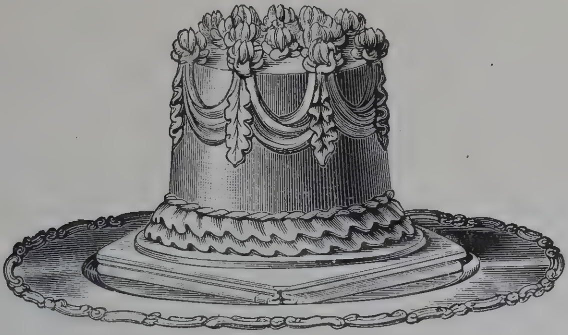
Mixture for Apricot Cakes.—Put into a stewpan four whole eggs, six ounces of castor sugar, and the finely-chopped peel of a lemon; whip all together over boiling water till warm, then remove it from the fire and whip till cold and stiff, then add to it four ounces of sifted fine flour, and use as directed above.

Apricot Cream for Apricot Cakes.—Whip half a pint of double cream till quite stiff; rub half the contents of a small tin of apricots with their liquor through a fine hair sieve, warm the purée in the bain-marie, and dissolve in it rather better than a quarter-ounce of Marshall's Finest Leaf Gelatine; add eight or ten drops of essence of vanilla, then mix with the whipped cream and use.

Charlotte à la Princesse

Charlotte à la Princesse

Line a plain mould with lightly oiled paper, arrange sponge or vanilla cakes all round it, then fill up with a good vanilla bavaroise, as below, mixed with two ounces of any nice fruits cut in shreds; when set, turn out and ornament with Vienna icing (vol. i. page 41) in pink and white, using forcing bags with fancy pipes; serve on a fancy dish-paper for a dinner or luncheon sweet.



VANILLA BAVAROISE FOR CHARLOTTE À LA PRINCESSE.—Take one and a half gills of milk boiled with vanilla pod, and two ounces of castor sugar, mixed when boiling with a quarter-ounce of Marshall's gelatine; then stir on to two raw yolks of eggs, return to the stewpan, and stir over the fire till it thickens; then tammy, and when cool add half a pint of whipped cream, a wineglassful of brandy, and one of Silver Rays (white) Rum, and use.

Progress Cake

Gâteau Progrès

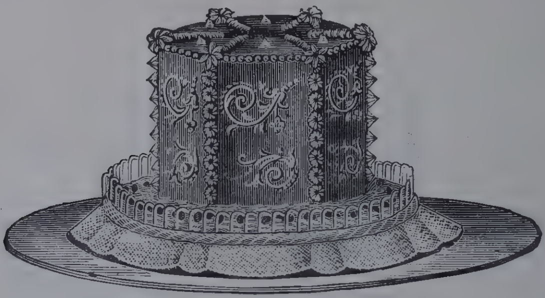
Put in an egg bowl eight whole eggs, twelve ounces of castor sugar, and the finely-chopped peel of one lemon; whip these over boiling water till the mixture is quite warm; then remove from the fire and continue the whipping until the contents are thick and cold; add to it eight

ounces of fine flour that has been sifted and warmed, mixing this in gently with a wooden spoon, and adding a quarter of an ounce of Cowan's Baking Powder. Prepare a cake tin for baking by rubbing it over with warm butter and lining it with buttered kitchen paper, then dusting it over with fine flour and castor sugar mixed in equal quantities; put the prepared mixture in the tin and bake it in a moderate oven for one and a quarter hours, then take up, turn out the cake on to a pastry rack, and let it remain until cold; then cut it in rounds about half an inch thick; spread the slices alternately, one with Vienna chocolate icing (see recipe, 'Timbal à la Florence'), one with the Vienna vanilla icing, and so on until all are masked; then arrange the cake again in its original form, trim the outside neatly, and mask it over entirely with Maraschino glace (vol. i.); let this remain till set, and then with forcing bags and rose pipes ornament the cake as in engraving with the same Vienna icings, and dish up on a fancy dish-paper. Serve for a sweet for dinner or luncheon, or for a ball supper.

Cake à la Princesse Maud

Gâteau à la Princesse Maud

Put six ounces of castor sugar into a stewpan with four whole eggs and a teaspoonful of vanilla essence, add a little carmine to make it a pretty pink colour, and whip over boiling water till the mixture is warm, then remove the pan from the water, continue the whipping until cold and stiff, and mix into it four ounces of fine flour that has been sifted and warmed. Prepare a tin for baking the mixture by brushing it over with warm butter, then paper it and butter this paper also; dust it over with flour and sugar that have been mixed together in equal quantities, pour in the prepared mixture, and bake it in a moderate oven for one and a quarter hours, then turn out the cake and scoop out the inside so as to form a case; line this case with Almond icing (vol. i.), and fill up the centre with Chocolate meringue mixture (see recipe); place the cake on a

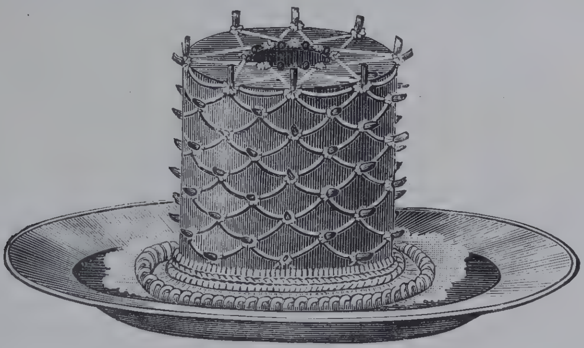


baking-tin, and put it in a moderate oven to dry for half an hour, then when firm remove it on to a pastry rack, pour over it a strawberry or red Maraschino glace; let this cool, then place it on a cake bottom ornamented with royal icing, and ornament the cake, as in engraving, with royal icing in two colours, one coloured brown with coffee. Serve it on a dish-paper for a dinner sweet, or for luncheon or ball supper.

Neapolitan Cake

Gâteau Napolitaine

Take one pound of fine flour that has been sifted, rub into it half a pound of good butter till quite smooth, and mix into it half a pound of castor sugar, half a pound of very finely-chopped blanched sweet almonds, four raw yolks of eggs, three large tablespoonfuls of orange flower water, and about twelve drops of essence of vanilla, and work it into a very stiff paste with cream or milk; roll the mixture out about a quarter of an inch thick, and stamp out of it rings about six inches in diameter outside. Place these rings on a wetted baking-tin, and prick them all over with a pricker or fork, brush over lightly with new milk, put them in a moderate oven and bake for fifteen to twenty minutes till a pretty fawn colour; take them from the tin and put them separately on the table to be pressed under a board with a heavy weight on top and leave them till cold. Arrange them one on top of the other with a little apricot or any nice jam between each ring; when all the pieces are placed together trim off all round any irregular pieces from the outside. Prepare an Apricot glace (see recipe 'Baba à la Parisienne'), or of any other nice jam, and, by means of a paste brush, brush the cake all over with it; let this get set and then place it on a paste bottom (vol. i. page 40) ornamented with Royal icing (vol. i.), and then ornament the cake with the icing by means of a forcing bag and pipe, and garnish with little

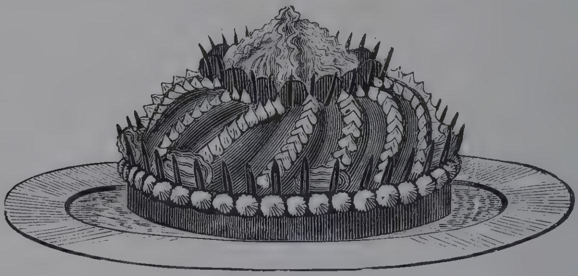


pieces of dried cherries and angelica or any other nice fruit, and dish up on a pretty dish-paper. This cake can be served for a dinner sweet or for any cold collation, and may be filled with whipped cream sweetened and flavoured, or with ice or iced soufflés.

Baba à la Parisienne

Baba à la Parisienne

Prepare a Baba mixture (vol. i. page 327) and put it into a trois frères mould (that has been buttered and papered, and the pipe filled with a raw potato with a band of buttered paper round it), to about three-fourths its depth; place the mould on a baking-tin, and stand it in the screen for about one and a half hours, at the end of which time the mixture should have risen to twice its original size; put it into a moderate oven, and bake for about forty-five minutes; then remove the papers and potato, and turn out the baba on to a pastry-rack; soak it thoroughly with syrup (vol. i. page 42) flavoured with a liqueur or Silver Rays (white) Rum; then mask it entirely with apricot glace, and sprinkle round the bottom some finely-chopped blanched pistachios, and with a forcing bag and small rose pipe ornament the cake tastefully with Royal icing (vol. i.), in two colours, pink and white, and decorate it with dried cherries, strips of cut uncrystallised angelica and walnuts, or filberts (when in season), prepared as below; then dish up the baba on a silver dish and fill up the centre with a macedoine of fruits, and stiffly-whipped cream that is sweetened with castor sugar and flavoured with vanilla essence. Serve for a dinner sweet.



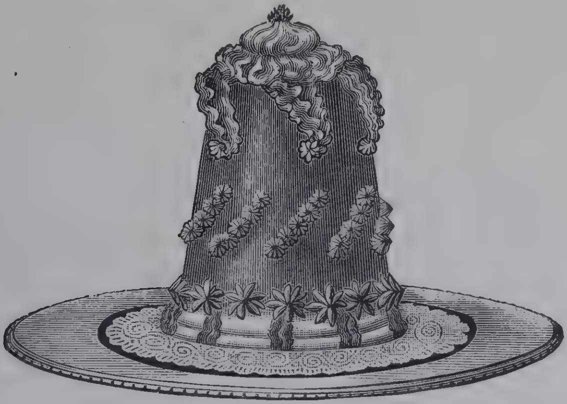
Walnuts or Filberts for Baba à la Parisienne.—Crack the shells of the nuts, remove the skin, and when cleaned steep them in a little brandy or liqueur or Silver Rays Rum, then mask them with Coffee glace (vol. i.), put them to drain on a pastry rack, and when the glace is dry use as described above.

Apricot Glace for Baba à la Parisienne.—Put the contents of a half-pint jar of apricot jam into a stewpan, with four ounces of castor sugar, half a pint of water, and a saltspoonful of apricot yellow; boil together till to a thick consistency, which will take fifteen to twenty minutes. then rub through a fine hair sieve, and use.

Moka Cake

Gâteau Moka

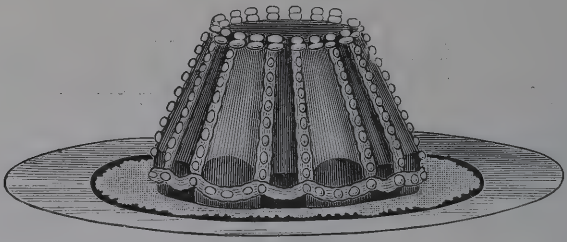
Prepare a Genoise paste mixture (see recipe), put it into a forcing bag with a large plain pipe, and with it three parts fill a plain timbal mould that is prepared as in vol. i. page 328; place a well-buttered paper (cut sufficiently deep to stand four inches above the mould) round the outside of the mould, put it in a moderate oven and bake for an hour and a quarter, then turn out, and, when cold, mask over with Coffee glace (vol. i.); let this glace set, then stand the cake on a cake bottom (vol. i. page 40), and garnish as in engraving with Vienna icing (vol. i. page 41) in pink and white; arrange round the edge some royal icing (vol. i.), then sprinkle with blanched and chopped pistachio nuts or coloured sugar, and when the cake is ready to serve, fill up the centre with stiffly-whipped, sweetened, and flavoured cream, and a nice compote of fruits. This is an excellent dinner or luncheon sweet, or it can be served for any cold collation.



Cake à la Clementine

Gâteau à la Clémentine

Put into a basin six ounces of good butter, and work it with the hand or a wooden spoon till quite white, then add to it one and a half ounces of ground almonds (that have been baked a pale brown colour), one and a half ounces of desiccated cocoanut that has been baked in the same way, a half saltspoonful of ground cinnamon, and six ounces of castor sugar; work these together for about fifteen minutes, then add by degrees four raw yolks of eggs, a dessertspoonful of Maraschino syrup, half a wineglass of Silver Rays (white) Rum, and one and a half ounces of Marshall's Crème de Riz, first mixing the latter with three ounces of fine flour that has been warmed and passed through a sieve; also add two ounces of Fry's Caracas Chocolate grated, a quarter of an ounce of Cowan's Baking Powder, and a saltspoonful of coffee brown; mix these ingredients well together for about fifteen to twenty minutes, then have the whites of five raw eggs whipped very stiff with a pinch of salt, and add them to the cake mixture, but take care not to work the ingredients much after adding the whites. Brush over a fancy brioche mould with warm butter, and dust it over with fine flour and castor sugar (that have been mixed together in equal quantities); put the mixture into it and bake in a moderate oven for about one hour, taking care that the cake is not burned at the bottom, and in order to prevent this it is advisable, when the cake has been in the oven for about half an hour, to put a little salt or sand on the bottom of the tin. When properly cooked, turn out on to a pastry rack, and when cold glaze over in alternate divisions as in engraving with Chocolate glace (vol. i.), and Maraschino glace (vol. i.); garnish with any pretty small fancy sweetmeats, fastening these to the cake with a little Royal icing (vol. i.), and dish up on a dish on a paper or napkin, and serve for a dinner sweet with an ice or ice soufflé, or it makes a very pretty cake for dessert if garnished round with sweetmeats such as Fry's 'Compositions Chocolatées.'



Mentone Cake

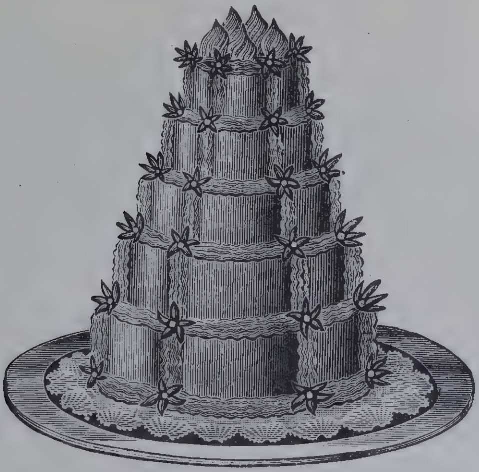
Gâteau Menton

Chop three-quarters of a pound of dried sweet cocoanut quite fine, then mix with it six ounces of Marshall's Crème de Riz, a quarter-pound of castor sugar, three ounces of warm butter, four ounces of fine flour, four whole eggs, a teaspoonful of vanilla essence, one tablespoonful of rose water, two ounces of Fry's Caracas Chocolate that is cut fine and rubbed through a sieve; add one wineglassful of Maraschino liqueur or syrup, work these well together till smooth, and add half an ounce of Cowan's Baking Powder. Have any nice mould, such as brioche or plain timbal, brushed over with warm butter, well sprinkled with cocoanut, and then dusted over with castor sugar and fine flour mixed together in equal quantities; put in the prepared mixture, and surround with a buttered paper, and bake in a moderate oven for three-quarters to an hour, then turn out, and when cool glaze over with orange or other glace (see recipe, 'Baba à la Parisienne'), and serve for afternoon teas, luncheon, &c. This mixture is nice cooked in any small fancy moulds and served plainly.

Breton Cake

Gâteau Breton

Prepare five or six of the Breton Border moulds of various sizes as in vol. i. page 328. Partly fill each one of the moulds with cake mixture as below, then stand the moulds on baking-tins and bake in a moderate oven for twenty-five to thirty minutes, then turn out and leave till cold; mask over the top part of each piece with apricot jam that has been rubbed through a sieve, and place the pieces together resting one on the other, putting the larger ones at the bottom; glaze over with Maraschino glace (vol. i.), leave till cold, then arrange together, ornament with Vienna icing (vol. i.), place the cake on a dish-paper, and serve for dinner, handed with a compote of fruits, or it may be served alone for afternoon tea or for dessert.

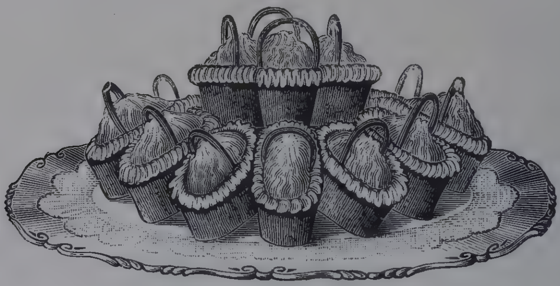


Breton Cake Mixture.—Take eight whole eggs, twelve ounces of castor sugar, the finely-chopped peel of a lemon, a teaspoonful of vanilla essence, sufficient carmine to make it a pale salmon colour, a saltspoonful of ground ginger, and as much ground cinnamon as would cover a sixpenny piece; whip over boiling water till warm, then take up and whip till cold and thick, then mix with eight ounces of warmed fine flour that has been passed through a sieve and a quarter of an ounce of Cowan's Baking Powder, and use.

Little Baskets à la Lavenue

Petites Corbeilles à la Lavenue

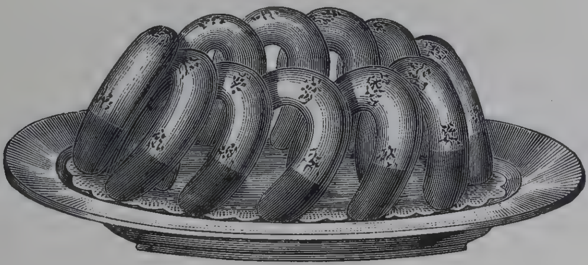
Prepare some Genoise paste (see recipe), and fill about three-parts full some little corbeille moulds prepared as in vol. i. page 328; place the tins on a baking sheet, and bake in a moderate oven for twenty-five to thirty minutes; then turn out, and, when cool, cut out the insides with a small knife to make a hollow, leaving the edges one-eighth of an inch thick; place inside the space thus formed a teaspoonful of apricot jam or other nice preserve; mask the outsides of the corbeilles with a little apricot jam, and then sprinkle over the jam some blanched and finely-chopped pistachio nuts. Ornament the edges with a little Royal icing (vol. i.) by means of a forcing bag and small rose pipe; cut some uncrystallised angelica in lengths of about five inches, and about a quarter of an inch thick, and place these over the corbeilles, lodging them between the cake and the jam, so as to form handles. Whip some cream very stiffly, sweeten it, and flavour with vanilla essence, and by means of a forcing bag and a large rose pipe partly fill up the inside of the corbeilles, covering the jam entirely, and forming the cream into a rose pattern, on which sprinkle very lightly a little red-coloured sugar, made by mixing a little liquid carmine with some castor sugar. Dish up and serve for a dinner or luncheon sweet, or for any cold collation.



Chevalier Cakes

Choux à la Chevalier

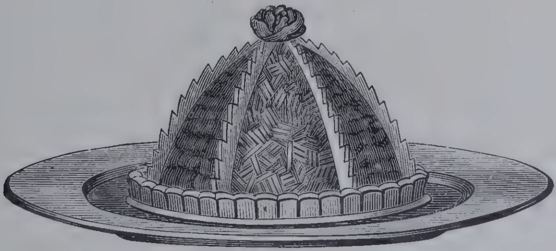
Prepare some Choux paste (vol. i. page 40), and put it into a forcing bag with a plain pipe; force the mixture out on to a baking-tin in the form of horseshoes, and brush these over with whole beaten-up egg; bake in a moderate oven for thirty-five to forty minutes, remove from the oven, and, when cool, split open the underneath part of the shoes and fill up the insides with pastry custard (vol. i. page 42), or stiffly-whipped cream that is sweetened and flavoured with vanilla essence; mask over the tips of the shoes with Coffee glace (vol. i. page 42), and the remaining part with vanilla glace; garnish, as in engraving, with chopped almonds that are coloured with a little carmine or with chopped pistachio nuts, and dish up ten or twelve on a dish; serve for a dinner or luncheon sweet, or for a cold collation.



Delmonico Cake

Gâteau à la Delmonico

Butter a bomb mould, dust it over with finely-chopped dried cocoa-nut, and fill it with the cake mixture (as below); bake in a moderate oven for about an hour, then turn out the cake, cover it all over with Almond icing (vol. i.), dust it over with icing sugar, place it again in a



moderate oven till a nice golden-colour, then remove; set it aside till cold, and mask it over with Royal icing (vol. i.), smoothing the surface of this over with a wet palette-knife. Take some very finely-shredded blanched pistachio nuts, also some finely-sliced uncrystallised cherries, and with these ornament the cake in six alternate divisions, as shown in the engraving; garnish lengthwise between each division with pink and white Vienna icing (vol. i.), by means of a forcing bag and a fancy pipe. Dish up on a cake bottom (vol. i. page 40) and garnish the base of this with royal icing and angelica and the top of the cake with the Vienna icing; place the cake on a dish-paper, and serve for a sweet for dinner or for any cold collation.

Cake Mixture for Delmonico Cake.—Take four whole raw eggs, a dessertspoonful of black coffee, six ounces of castor sugar, a few drops of vanilla essence, and the finely-chopped peel of one lemon; whip all together over boiling water till warm, then remove and continue whipping till cold, then add four ounces of fine warmed flour that has been sifted, an eighth of an ounce of Cowan's Baking Powder; mix well together and use.

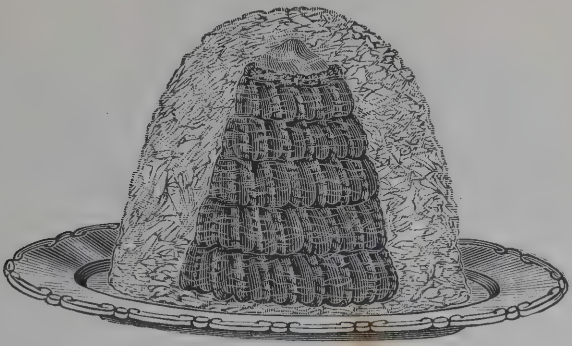
Coupole Navarine

Prepare half a pound of Baba paste (vol. i. page 327). Butter a fancy brioche mould and put the prepared mixture into it, place a band of buttered paper round the outside of the mould, and if using one with a pipe place a potato therein to prevent the mixture running down the pipe; stand the mould in the screen for about three-quarters of an hour, and when the mixture has well risen and is of a very light appearance put it into a rather quick oven to bake till a nice golden colour, which will take about three-quarters of an hour; when cooked remove the paper, &c., turn out, stand the cake on a pastry rack and pour over it some boiling syrup (vol. i. page 42) that is flavoured with a wineglass of Silver Rays (white) Rum and the same of Maraschino, or Noyeau liqueur; then place it on a hot dish and pour all over it a thick Greengage sauce (see recipe); sprinkle with pistachio nuts that have been blanched and shredded and serve with a macedoine of fruits (see recipe) in the centre. The above quantities are enough for six to eight persons. Serve hot or cold.

Timbal of Chestnuts à la Cannes

Timbale de Marrons à la Cannes

Take one and a half pounds of chestnuts, prepared as for 'Chestnuts en Caisses'; mix quickly into this purée two ounces of castor sugar, one good tablespoonful of thick cream, eight to ten drops of essence of vanilla, one raw white of egg, two tablespoonfuls of orange-flower water and one tablespoonful of brandy, and work up into a ball; then carefully roll it out about a quarter of an inch thick, sprinkling it with a little icing sugar, and stamp out in small heart shapes, or rounds, or rings; place these on a baking-tin in a screen till they are quite dry on the surface; then dip each piece separately in boiled sugar (see recipe), let this set; then stick the pieces together as shown to form a shape, and garnish it in some pretty design with pink and white Royal icing (vol. i.), using a forcing bag and pipe for the purpose; then, when cold, fill up with cream, as below, and garnish with spun sugar (see recipe), and use for a fancy sweet.

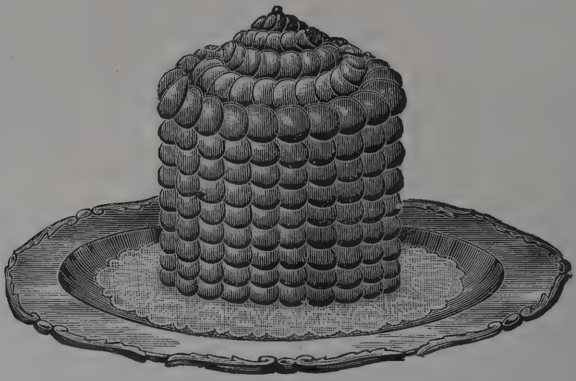


VANILLA CREAM FOR TIMBAL OF CHESTNUTS À LA CANNES.—Whip stiff one pint of double cream, sweeten it with four ounces of castor sugar, and flavour with eight or ten drops of vanilla essence. Part of this can, if liked, be coloured brown or red before using.

Timbal à la Mathild

Timbale à la Mathilde

Prepare some Choux paste (vol. i. page 315), say one pint for twelve to fourteen persons, put it into a forcing bag with a large plain pipe, and force the mixture out on to an ungreased baking-tin in rings about four inches in diameter; brush these all over the top with whole beaten-up egg, and bake in a moderate oven for about thirty-five to forty minutes; then take them up and arrange them one on the other in a pile on a paste bottom (vol. i. page 40), fix them together with a little royal icing or boiled sugar, and then prepare a Meringue mixture (vol. i.) and completely cover the timbal with this as shown in the engraving, with a bag and pipe, forming it in little ball shapes and forcing them out quite close together; dust it over with icing sugar, using a dredger for the purpose, and then place it in a moderate oven and let the meringue get perfectly dry without getting discoloured, then dish up and fill up the centre with pastry custard (vol. i. page 41), and serve Chocolate sauce in a boat. Serve hot or cold for dinner sweet or cold collation.



Strasburg Custard

Œufs à la Strasbourg

Prepare a Custard (see recipe, vol. i. page 328) that is well flavoured with Maraschino and vanilla, pour it into a deep silver dish, leave till somewhat cool, then sprinkle over it a layer of Strawberry compote (vol. i. page 322), using fresh fruit if in season; cover over with poached meringues (see recipe), arrange these closely together, garnish the top here and there with little light bunches of Snow cream (vol. i.), sprinkle the cream with blanched and finely-shredded pistachio nuts, and with coloured sugar. Serve for a sweet for dinner or luncheon.

Timbal à la Christina

Timbale à la Christina

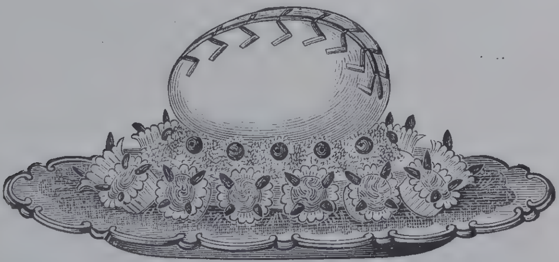
Well oil a timbal or turban mould and line it with Nougat paste (vol. i.), trim off the edges and set aside till cold, remove the case from the mould, mask it over on the outside with Maraschino glace (vol. i. page 42), let this cool, then ornament it with pink Royal icing (vol. i.), using a forcing bag and small rose pipe for the purpose, and garnish round the edges with shredded pistachio nuts. Fill up the inside with chestnut cream prepared as below, using a forcing bag and large plain pipe for the purpose; garnish the top of this with whipped cream coloured red and white (see recipe, 'Cream for Garnishing'), forming it into roses by means of a forcing bag with a large rose pipe; sprinkle lightly with shredded pistachio and crystallised rose leaves, garnish the centre with spun sugar (see recipe), and serve for a dinner party sweet.

CHESTNUT CREAM FOR TIMBAL À LA CHRISTINA.—Prepare one pound of chestnut purée as for 'Chestnuts in Cases,' mix with it four ounces of castor sugar, a tablespoonful of brandy or Silver Rays (white) Rum, the same of orange-flower water, a teaspoonful of vanilla essence, and the finely-chopped peel of a lemon, half a pint of stiffly-whipped cream, and use.

Egg à la Mille Fruits

Œuf à la Mille Fruits

Line the two parts of a large egg mould with paste, as below, rolled out about a quarter of an inch thick, press it well into the form of the mould, then put a buttered paper inside each half, and fill them up with rice, or any dried grain, and bake them in a very moderate oven for about three-quarters of an hour; then turn out, and when cold fill up the insides with a macedoine of fruits, as below; join the halves together with a little Royal icing (see recipe), let it dry; then glaze the egg over with Maraschino glace (vol. i.), ornament the top with angelica and dried cherries, then place the egg shape on a paste bottom (vol. i. page 40), garnish it round with little paper cases filled with iced Vanilla Cream



as below, and garnished with angelica and dried cherries or fresh fruit when in season.

Paste for Egg à la Mille Fruits.—Rub into six ounces of fine flour and two ounces of Marshall's Crème de Riz, a quarter-pound of butter till smooth, add four raw yolks of eggs, a quarter-pound of finely-chopped almonds, a quarter-pound of castor sugar and a teaspoonful of vanilla essence; mix into a stiff paste with orange-flower water, and use.

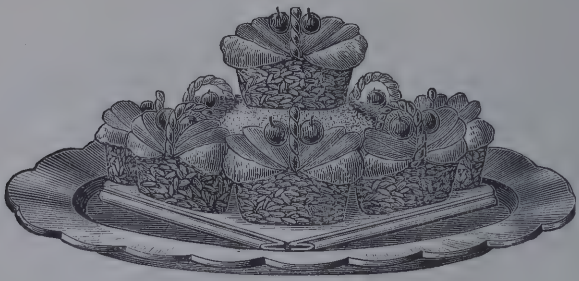
Macedoine for Egg à la Mille Fruits.—Take about half a pint of mixed fruits, and cut in little strips (if using grapes, first skin them and remove the pips). Take half a tin of apricots, and one and a half ounces of castor sugar, and rub them with the liquor through a hair sieve; put the purée into a bain-marie, and dissolve in it a quarter-ounce of Marshall's Leaf Gelatine. Flavour with a wineglassful of brandy or Silver Rays (white) Rum, and a wineglassful of any liqueur, add the fruits, mix up together, keep it on a little ice till nearly set, then put it into the cake.

Cream for Egg à la Mille Fruits.—Whip half a pint of double cream till quite stiff, sweeten it with two ounces of castor sugar, flavour with a few drops of vanilla essence, stir in a few drops of liquid carmine, and give it a mottled appearance by drawing a fork through it. Put the cream into a forcing bag with a large rose pipe, fill some little fancy paper cases with it, and stick here and there on the cream some little strips of uncrystallised cherries and angelica. Then set in the charged ice-cave and let them freeze for about one hour, and use.

Little Nougat Baskets à la Duchesse

Petites Corbeilles de Nougat à la Duchesse

Line some little oiled oval dariol moulds with Nougat paste (vol. i. page 323) about an eighth of an inch thick, trim them and turn out the nougat cases to form the base of the baskets, and when quite cold fill up the insides with whipped cream (see recipe, 'Cream for Garnishing'),

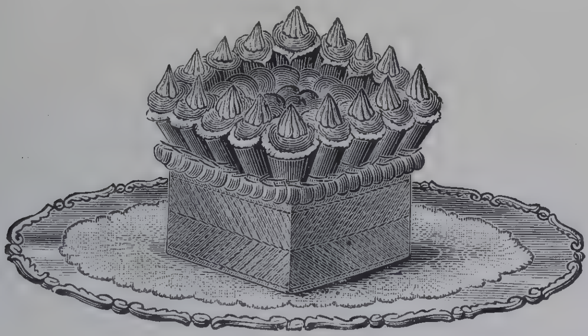


using a bag and pipe for the purpose, form the lids and handles from the boiled sugar (page 457) or angelica, garnish with small quarters of oranges, whole ripe strawberries and cherries, or any nice fresh ripe fruit that are dipped into clear boiled sugar; if fresh fruits are not in season dried ones may be used. Arrange on a dish-paper or napkin, and serve for a dinner or luncheon sweet or for any cold collation.

Fleur à la Florence

Fleur à la Florence

Take a square fleur mould, oil it well, and line it about a quarter of an inch thick with Florence paste (vol. i. page 323), pressing this well to the mould; trim off the edges neatly, and when the paste is cold and firm remove the pegs from the mould, take away the fleur tin and ornament the edges of the paste, by means of a forcing bag and small rose pipe, with Royal icing (vol. i.); place the case on the dish in which it is to be served, arrange round the inside, as in engraving, cornets prepared as in vol. i. page 329, but colour the cornet paste with six or eight drops of liquid carmine, and fill up the centre with a macedoine of fruits (see recipe); fill the cornets with vanilla-flavoured whipped cream for garnishing (see recipe), using a forcing bag and rose pipe for the purpose, and arrange some of the same cream on the top of the macedoine of fruits. Serve for a dinner sweet or for ball supper.



Flower Cases à la Crème

Bouquetiers à la Crème

Make some nougat as in vol. i. page 323; when cooked turn the mixture on to an oiled slab, roll it out with an oiled rolling-pin and line some oiled dariol moulds with it very thinly, pressing well to the shapes;

trim the edges, and when cool turn out of the moulds, and mask them lightly over the outsides with Royal icing (vol. i.), which is coloured with a little of Marshall's Carmine or Cherry Red; sprinkle this over with red coloured sugar, and ornament the edges of the bouquetiers with white Royal icing (vol. i.), by means of a forcing bag and small plain pipe; then press the edges in chopped pistachio nuts, and, when ready to serve, fill up the centres with whipped cream, and garnish the top with crystallised rose leaves and violets. Serve on a dish-paper or napkin for a dinner or luncheon sweet, or for any cold collation.

Little Beatrice Cakes

Petits Gâteaux à la Béatrice

Line some little boat-shaped moulds very thinly with short paste as below, trim off the edges, and place inside each case three dried cherries; cover these entirely with a layer of almond mixture as below, and place the cases on a baking-tin, and cook in a moderate oven for about fifteen minutes; then remove them from the tins; allow them to cool, and mask each over with Maraschino glace (vol. i.); let this get cold, then, by means of a forcing bag and little plain pipe, ornament the tops with

a little Royal icing (vol. i.) in any pretty design in two colours, brown and pink; for the former colour a portion of the icing with Marshall's Coffee Brown, and for the latter use a little carmine. When ready to serve, dish up on a dish-paper or napkin, and serve for a sweet for dinner or luncheon, or for any cold collation.

Short Paste for Beatrice Cakes.—Rub three ounces of fine flour into one and a half ounces of butter till quite smooth, add one ounce of castor sugar, and one raw yolk of egg, and mix with orange-flower water into a stiff paste, then use. This quantity is sufficient for twelve to fifteen cases.

Almond Mixture for Beatrice Cake.—Take a quarter-pound of very finely-chopped blanched almonds or pistachio nuts, and mix with them four ounces of castor sugar, one dessertspoonful of orange-flower water, six or eight drops of essence of vanilla, half of a raw white of egg, and a little of Marshall's Apple or Sap Green to make it a nice pistachio colour, and flavour with half a wineglass of Silver Rays (white) Rum.

Little Nougat Baskets à la Dürer

Petites Corbeilles de Nougat à la Dürer

Well oil some little fluted basket moulds and line them thinly with nougat paste, prepared as in vol. i. page 323; when this is cool, turn out the nougats and stick the two parts of the baskets together with a little boiled sugar; mask the bottom part of the basket with a little Royal icing (vol. i.), sprinkle this with a few finely-shredded pistachio nuts, and fill up the inside of the baskets by means of a forcing bag and pipe with coloured garnishing cream (see recipe); garnish with fruits (such as strawberries, cherries, &c.) that have been first dipped into boiling sugar and allowed to get cold. Dish up on a dish-paper and serve for a sweet for dinner or any cold collation.

Pastry Potatoes

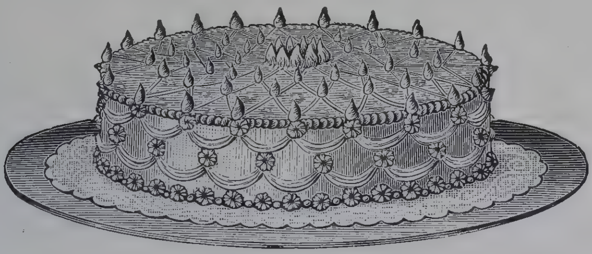
Pommes de Terre Pâtisseries

Put into a stewpan three ounces of castor sugar, one ounce of finely-powdered Fry's Caracas Chocolate rubbed through a wire sieve, four large eggs, and whip these together over boiling water till the mixture is quite warm, then remove the pan, and whip the contents off the water till the mixture is like a thick batter, and quite cold; add to it three ounces of fine flour that have been passed through a sieve and warmed, and an eighth of an ounce of Cowan's Baking Powder. Have a baking-tin brushed over with warm butter and then lined with paper, brush the paper also over with butter, and dust it over with fine flour and castor sugar mixed in equal quantities; pour the mixture into this pan about a quarter of an inch thick, and bake it in a moderate oven for about half an hour, then turn out, and when cold rub it all into crumbs, and mix with it two tablespoonfuls of apricot, strawberry, or raspberry jam, which should be first rubbed through a sieve. Add about twelve drops of essence of vanilla, and mix it into a paste in a basin; then take portions of the mixture, about a dessertspoonful, flatten it out with the hand, using a little icing sugar for the purpose, and inside the paste place one or two uncrystallised cherries, then roll up into the form of a very small potato. Have some Almond icing (vol. i.), and with it completely cover the first preparation, making the almond covering perfectly smooth, and working it with icing sugar, then roll the potato in Caracas chocolate that has been grated and rubbed through a sieve; roll the potatoes well into the chocolate, and then with the point of a small knife make little impressions to represent the eyes of the potato; leave them on a pastry rack, and when the almond icing is set and feels firm, dish up the potatoes as in the design with a few little green leaves; these will keep well for a week or two if kept in a dry place, and are nice to use for a sweet or for dessert or any cold collation. Quantities given will be enough for fourteen to sixteen potatoes.

Imperial Cake

Gâteau à l'Impériale

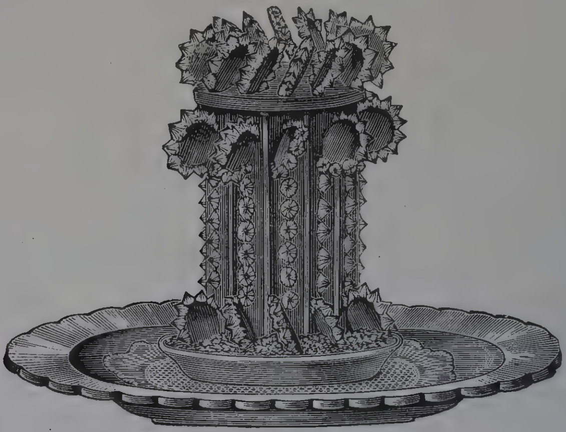
Whip twelve whole eggs, one pound of castor sugar, and two ounces of vanilla sugar over boiling water till the mixture is warm, then remove it from the fire and whip it till cold and thick; add twelve ounces of finely-sifted flour, four ounces of finely-chopped desiccated cocoanut, a quarter of an ounce of Cowan's Baking Powder, and mix well together, then divide the mixture into three parts; colour one part with carmine, and flavour it with six or eight drops of essence of almonds; colour the second portion with sap green, and flavour it with essence of lemon, and leave the third portion white; sprinkle over each a little more cocoanut, place each portion separately in a sauté pan or round baking-tin about eight inches wide by two inches deep, and bake in a moderate oven for about half an hour. When cooked, turn out and leave till cold, then cut each into two slices horizontally, spread a layer of Vienna icing (vol. i.) flavoured with Fry's Caracas Chocolate (see recipe, 'Timbal à la Florence') over each of the red-coloured portions, arrange a layer of Vienna icing (vol. i.) over the green-coloured portions, and a layer of rose-coloured Vienna icing over the white parts; then place each slice of the cake one on top of the other, arranging the different colours effectively. Prepare a paste bottom (vol. i. page 40) about one inch thick and the same size as the cake, and bake it till a nice golden colour; then place the prepared cake on this, glaze it with Maraschino glace, and leave it till set; then, by means of forcing bags and rose and plain pipes, ornament the top and sides, as in engraving, with Vienna icing (vol. i.) and rose-coloured Vienna icing, and put it aside till the next day to dry. Dish up on a round silver dish, on a gold or silver dessert-paper, and serve for a ball supper or afternoon party, &c.



Almond Charlotte à la Beatrice

Charlotte d'Amandes à la Béatrice

Take one pound of Nougat paste (vol. i. page 323), then turn it out on to an oiled slab or board and roll out the mixture: cut up a portion in strips four or five inches long and one and a half inches wide; cut two plain rounds about four inches in diameter and put these aside to use, one for the top and the other for the bottom of the Charlotte, also stamp out some small rounds about the size of a shilling-piece to garnish the top and bottom let these cool, then have some boiled sugar and join the strips together in a well-oiled Charlotte mould; leave these till set, then fill up the inside with a bavaroise mixture as below. Let this set, then turn out and fasten on the bottom and top made of the prepared paste, using the boiled sugar for the purpose; garnish tastefully with the little rounds of the paste, and ornament the Charlotte with Royal icing (vol. i.), using a small rose pipe and forcing bag for the purpose. This is a nice sweet to serve for a dinner or any cold collation.

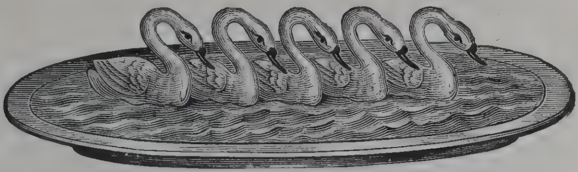


Bavaroise for Almond Charlotte à la Beatrice.—Put into a stewpan half a pint of milk with two ounces of castor sugar and half a split pod of vanilla, stand it in a bain-marie to infuse for about ten minutes, then mix with it half an ounce of Marshall's Leaf Gelatine, and stir till this is dissolved; mix three raw yolks of eggs in a basin and stir the above mixture on to them, return to the bain-marie and stir till it thickens, then tammy, and when cool mix in a wineglassful of Marshall's Maraschino Syrup, one and a half wineglasses of Silver Rays (white) Rum, and a half-pint of stiffly-whipped cream; divide this mixture into three parts, colour one with a little sap green, one with carmine, and leave the other part white; then pour these mixtures into the Charlotte case in alternate layers just as they are getting set.

Little Swans à la Bosphore

Petits Cygnes à la Bosphore

Take some small swan moulds, well oil them and then line them with nougat paste as given below, press the paste well and quickly into the shapes, then close up the moulds and leave them till cold and firm; remove from the shapes by means of a sharp-pointed knife, and place on a pastry rack and mask over with Maraschino or Noyeau glace (vol. i.), and with some cut French plums form the eyes and beaks; repeat the masking again and leave till cold. Have some very stiffly-whipped cream sweetened and flavoured with vanilla essence, and with it form a bed, using a forcing bag and rose pipe for the purpose, on which to arrange the swans; sprinkle the cream with coloured sugar, garnish the dish with spun sugar and serve for a sweet for dinner or luncheon, or any cold collation, ball supper, &c.



Nougat Paste for Little Swans à la Bosphore.—Put into a stewpan two tablespoonfuls of orange-flower water, a teaspoonful of vanilla essence, half a pound of castor sugar, the chopped peel of one lemon, and two tablespoonfuls of lemon-juice; boil to caramel, stirring frequently, then add half a pound of ground or finely-chopped almonds; stir on the fire till reboiling, then use.

Norway Cake

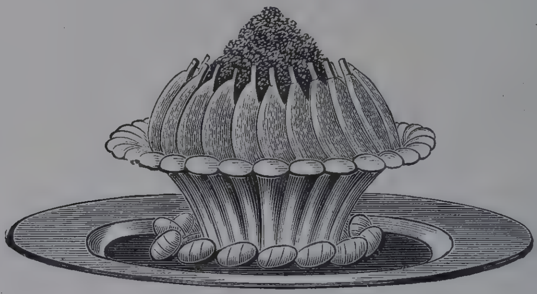
Gâteau à la Norvégienne

Put into a stewpan three large whole raw eggs, four ounces of castor sugar, a few drops of vanilla essence, a pinch of ground cinnamon, and a dessertspoonful of black coffee; whip these together in a whipping-tin over boiling water till warm, then remove from the fire and whip till cold and thick; add one ounce of candied peel that is cut up in tiny dice-shapes, then mix with it three ounces of fine sifted warm flour and the eighth of an ounce of Cowan's Baking-Powder. Take a sauté pan or baking-tin about two inches deep, brush it over with warm butter and then line it with a well-buttered paper, and dust the paper over with castor sugar and fine flour that are mixed in equal quantities; put in the mixture and bake in a moderate oven for twenty to twenty-five minutes, then turn out on a pastry rack to get cold. Take a quarter of a pound of Neapolitan cake paste (see recipe, Neapolitan Cake) and roll it out about one-eighth of an inch thick, then take it up on a rolling-pin, and place it on a greased baking-tin and put it in a moderate oven to bake till a pale golden colour and quite crisp; leave it till cold, then spread a very thin layer of apricot jam (that has been rubbed through a wire-sieve) on the top, and place the first prepared cake on this, and on the top of this cake spread a layer of jam in the same way; then cover the cake completely with blanched and finely-chopped pistachio nuts, cut it into square or fancy shapes, or if liked dish in the whole piece, and serve for afternoon tea, &c.

Basket à la Rosslyn

Corbeille à la Rosslyn

Take a basket mould, oil it well, and line it with Nougat paste (vol. i.) about a quarter of an inch thick, pressing the mixture well into the shape of the mould; trim the edges evenly, and when the nougat is somewhat cool, remove it from the mould, glaze the outside with pink-coloured Maraschino glace (vol. i.) and leave till set. Prepare some cutlets of Genoise paste (see recipe), also a round of the same cake, the size of the interior of the basket; place the round at the bottom of the basket and fill up with a macedoine of raw fruits, such as apricots, bananas, melon, &c., cut into slices and flavoured with a little Maraschino or other liqueur, and sweetened with castor sugar; arrange the cutlets round the top of this, as shown in the engraving, garnish the edge of the nougat with pink Royal icing (vol. i.), using a forcing bag and small rose pipe for the purpose, pile up in the centre of the cutlets some sweetened whipped cream flavoured with vanilla, dish up on a dish-paper, garnish the base with any nice crystallised fruits or Fry's 'Compositions Chocolateés,' and serve as a sweet for dinner or luncheon, or for any cold collation.



Vanilla Eclairs

Eclairs à la Vanille

Take some choux paste (vol. i. page 40), and by means of a forcing bag and large plain pipe force out the mixture into lengths of about three inches and one inch wide on an ungreased baking-tin; brush these over with whole beaten-up raw egg and put into a rather quick oven to bake for about thirty minutes, then when a nice golden colour, and quite light, take the eclairs up and set aside till cold; then open each one at the side and fill up with garnishing cream, using a bag and pipe for the purpose; then glaze with vanilla-flavoured glace (vol. i. page 42), and sprinkle over with a little finely-chopped blanched pistachio nuts; dish up *en couronne* and use for a dinner or other sweet. See 'Eclairs à la Palmerston,' and also vol. i. page 316.

Little Puffs à la Française

Petits Choux à la Française

Prepare a paste as for Cream Buns, and cook them in the same way, making them about half the size of the cream buns; when cooked and cool open at the top and partly fill in with cooked meringue (see recipe, 'Artichokes à la d'Estrées') or with pastry custard (vol. i. page 41), and with some garnishing cream form a little rose on the top of each, using a forcing bag with a large rose pipe; garnish the cream here and there with some crystallised rose and violet leaves. Dish up *en couronne* on a dish-paper, and serve as a pretty light sweet for dinner or any cold collation.

CHAPTER XIII

FANCY JELLIES, CREAMS, AND COLD PUDDINGS

To Turn-out Jellies and Creams

Dip the mould into hot water, pass a clean cloth over the bottom to absorb any moisture, place the plate or dish over the bottom of the mould, turn them over together and then lift off the mould.

Lemon Jelly

Gelée au Citron

Lemon Jelly referred to in the following recipes as No. 1 is that given in vol. i. page 351. Lemon Jelly referred to as No. 2 is prepared in the same way, but made stronger by using two ounces of Marshall's Finest Leaf Gelatine, instead of one and a half ounces. This is necessary when the jelly has to bear garnishing.

Jelly à la Duchesse

Gelée à la Duchesse

Take one quart of Lemon Jelly (No. 1), when cool flavour with a wineglass of Noyeau, a wineglass of Kirsch liqueur, a wineglass of brandy; when the jelly is beginning to set, add to it one ounce of very finely-shredded blanched pistachio nuts, and one ounce of fresh cocoanut that has been peeled, and then cut in Julienne shreds about one inch long; pour into any fancy jelly mould, and, when set, turn out and serve in the usual manner.

Jelly à la Carlton

Gelée à la Carlton

Take one quart of Lemon Jelly (No. 1), flavour it when cool with two wineglasses of orange brandy and one wineglass of Chartreuse liqueur; mix with it one tablespoonful of very finely-shredded uncrystallised cherries, one ounce of blanched Jordan almonds that are cut in slices lengthwise; pour this into a fancy jelly mould that is lined with Lemon Jelly (No. 2) and garnished with shredded blanched pistachios that are sprinkled over the mould lightly, and then set with more jelly. Turn out in the usual way on a paper, and use at any time as a sweet.

Punch Jelly

Gelée au Punch

Take one quart of Lemon Jelly (No. 1), flavour it when cool with one large wineglass of rum, one wineglass of sherry, one wineglass of brandy; pour into any fancy jelly mould and leave till cold, then turn out in the usual way and serve for dinner or ball supper, &c.

Dantzic Jelly

Gelée à la Dantzic

Take a quart of Lemon Jelly (No. 1), and when cool flavour with three wineglasses of any liqueur or wine, as preferred; divide it into two parts, and mix in one a few drops of liquid carmine, and garnish with gold leaf, which must be carefully added to the jelly by means of a sharp-pointed knife; leave the other part uncoloured, and garnish it with silver leaf. Take any pretty jelly mould and put it in a basin on some pounded ice. Pour into it some of the red-coloured jelly to about one inch deep, let this set, then put a layer the same depth of the white, and so continue till the mould is full; leave till set and cold, then turn out on a silver or glass dish on a fancy paper—the gilt papers are most effective for this purpose, especially if for use by artificial light.

Monte Carlo Jelly

Gelée à la Monte Carlo

Take some Lemon Jelly (No. 2), garnish it with gold and silver leaf, and divide it into three parts; colour one with a few drops of sap green, one with carmine, and leave the other plain. Take a fancy timbal mould with a pipe, place it on ice, and line it one-eighth of an inch thick with plain jelly; then garnish with little fern-leaves here and there, set these again with jelly, then fill up the mould with layers of the coloured jelly, leaving each on ice till firm; then dip the mould into hot water and turn out, garnish round the jelly with iced macedoine of fruits (see recipe), and when going to table place a lighted night-light in the pipe space in the centre of the jelly.

Little Piccolo Jellies

Petites Gelées à la Piccolo

Take some egg moulds and line them one-eighth of an inch thick with Lemon Jelly (No. 2), having the moulds open for the purpose; when the moulds are lined fill up the top parts with two coloured creams, using forcing bags and plain pipes for the purpose, and partly fill up the bottom part of the moulds with finely-shredded blanched sweet almonds and pistachio nuts; in the centre of each put a little liquid jelly, then close up the moulds, place them on ice till set, and turn out on a piece of wet foolscap paper; then take some little china or plated cups and partly fill them with some chopped lemon jelly, place in each of them one of the little jellies, then place a little more jelly round the edges, and serve on a dish on a paper or napkin for dinner or luncheon. These make a very pretty sweet for ball suppers, &c.

Cream for Piccolo Jellies.—Take half a pint of cream, whip it stiffly, then mix with it a gill of strong lemon jelly (that has been reduced by boiling from half a pint), flavour with half a wineglass of Silver Rays (white) Rum and a tablespoonful of Noyeau syrup, divide into two parts, colour one with carmine and the other with sap green to a pale pistachio colour, stir on ice till setting, then put into forcing bags and use.

Little Neapolitan Jellies

Petites Gelées à la Napolitaine

Line some little fancy moulds, such as used for Salads à la Russe (see recipe), with Lemon Jelly (No. 2) about one-eighth of an inch thick; when set fill up the inside with different coloured and flavoured cream prepared as below, using for each cream a small forcing bag with plain pipe; then fill up the moulds with more jelly, which must be quite cool but not set, and leave them till the jelly is firm; dip each one separately into hot water, and turn out on a dish on a paper and serve for dinner, &c.

Cream for Neapolitan Jellies.—For ten to twelve moulds take half a pint of stiffly-whipped cream and mix with it one and a half gills of lemon jelly while liquid, then divide it into four or five portions; colour each with a different colouring, such as sap green, carmine, coffee brown, &c., and flavour each part with a different essence; stir each in a small stewpan or basin on some ice till the mixture begins to thicken, then put in separate bags and use.

Little Jellies with Strawberries

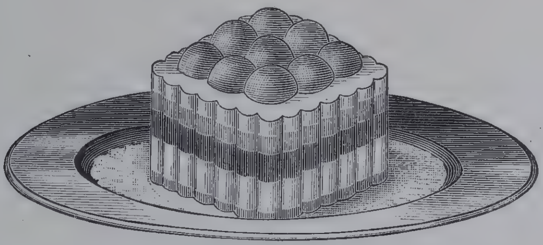
Petites Gelées aux Fraises

Take some little bouche or other fancy moulds such as used for 'Little Salads of Lobster à la Russe' (see recipe), and line them thinly with Lemon Jelly (No. 2), flavoured with Chartreuse or Maraschino liqueur or Silver Rays (white) Rum; fill in the tops of the moulds with a little blanched and shredded pistachio nuts that are set with a little of the same jelly coloured with a little sap green; set this, garnish with a little more jelly, and then fill in the moulds with fresh strawberries, form a little border in the bottom of the mould with a little more pistachio, and fill up the moulds with the jelly; leave till set, then turn out in the usual way on a dish on a dish-paper, and serve for a dinner or luncheon sweet or for any cold collation. They are very pretty for any cold service.

Russian Jelly

Gelée à la Russe

Take one quart of Lemon Jelly (No. 2), and when cool add two wineglassfuls of Kirsch liqueur or syrup and one wineglass of brandy; divide it into three portions, colour one with liquid carmine, one with a very little sap green, and leave the remaining part plain; whip these separately till frothy throughout, and when nearly set pour them into any fancy mould that is resting in a little ice in alternate layers, and leave it on ice till ready to serve; then dip the mould into warm water, turn out on a dish-paper, and serve for a fancy sweet for dinner, luncheon, &c. Silver Rays (white) Rum can be used in place of the brandy.



Claret Jelly with Vanilla Cream

Gelée au Vin Rouge et Crème Vanille

Put a quarter of a pint of water into a stewpan with four ounces of loaf-sugar; bring to the boil, and then dissolve in it not quite half an ounce of Marshall's Finest Leaf Gelatine; let it get cool, but not set:

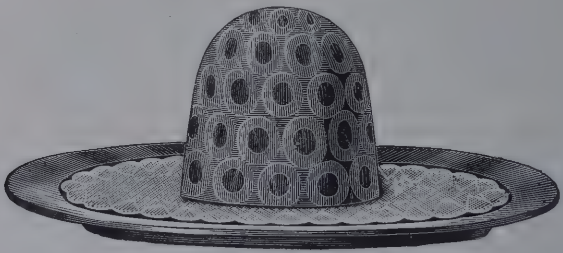
then mix into it a wineglassful of brandy, a few drops of carmine, and three-quarters of a pint of claret; pour it into the nest mould, if you have it, or any other fancy shape, with a pipe, and put the jelly away in a cool place to set; then turn out on to a dish, and garnish the centre, and at intervals round the dish, with a compote of French plums, as below. Have some cream whipped stiff, and to each half-pint add two ounces of castor sugar and a few drops of vanilla essence, and by means of a forcing bag and large rose pipe garnish between the fruits with this; sprinkle over a little pistachio that has been blanched, skinned and chopped, and serve for a dinner or luncheon sweet.

Compote of Plums for Claret Jelly.—Take half a pound of French plums, put them into a stewpan with two and a half gills of cooking claret, the peel of one lemon, and a strip of cinnamon about one inch long tied up together; sweeten with two ounces of loaf-sugar, add a few drops of liquid carmine; let it simmer gently till the liquor is reduced to a creamy thickness, remove the lemon peel, &c.; then set aside till cold and use.

Mosaic Jelly

Gelée Mosaique

Take one quart of Lemon Jelly (No. 2), and line a plain Charlotte mould with it so as to form a lining to the mould about one-eighth of an inch thick; arrange the mould regularly all over with rounds of custard, about one-eighth of an inch thick, and the size of a shilling, the centres to be about the size of a threepenny-piece; as the mould is being lined with the rings they must be set carefully with more jelly to keep them in their places; fill up the centre of the mould with the little rounds and cuttings from the rings, using more jelly to set them until the mould is full. When firm turn out on a dish-paper and serve for dinner or luncheon sweet.



Custard for Mosaic Jelly.—Put rather better than half a pint of milk to boil with two ounces of loaf or castor sugar, a little piece of lemon peel, and a bayleaf; boil for a minute or two and dissolve in it not quite half an ounce of Marshall's gelatine. Mix two raw yolks of eggs in a basin; stir the milk on to the eggs; put back into the stewpan and stir it on the fire to thicken; then rub through the tammy; add a few drops of vanilla essence, a wineglass of brandy or Silver Rays (white) Rum, two tablespoonfuls of Maraschino; then pour into a sauté pan or on to a deep baking-tin, and let it stand till firm; then stamp out the rings with two plain round cutters.

Pineapple Jelly

Gelée aux Ananas

Take some Lemon Jelly (No. 2), when cool flavour it with a wineglass of pineapple syrup, one wineglass of brandy, one of Maraschino. Take a fancy jelly mould, line it about the eighth of an inch thick with the jelly, standing the mould in a tin or basin on some crushed ice. Ornament the mould with little finely-cut shreds of raw cocoanut and strips of thinly-cut angelica and blanched pistachio nuts, and uncrystallised cherries; set the garnish to the side of the mould with a little more jelly, and then fill the mould up with thinly-cut slices of raw, ripe, or tinned pineapple, setting with more of the jelly till the mould is quite full. Then leave till set, and turn out on a dish on a paper or napkin, and serve for a sweet for dinner or luncheon or ball supper, &c. Silver Rays (white) Rum can be used in place of brandy.

Medlar Jelly

Gelée aux Nèfles

Peel, core, and cut up some ripe medlars (without bruises), and to each pound add half a pint of water and the zest of half a lemon; cook to a pulp, then pass through a thin, warm, canvas bag or cloth; put this in a clean stewpan, and to each pint of the juice add three-quarters of a pound of loaf-sugar; let this boil down quickly, keep skimmed, and when boiled to the consistency of thick cream, remove from the stove and let it cool a little; then flavour it with a few drops of vanilla essence, and pour it into the dish in which it has to be served. A glass dish or little custard cups are nice for this, and whipped cream sweetened and flavoured with vanilla can be handed.

This mixture can be moulded by adding to each pint of the jelly while warm half an ounce of Marshall's gelatine and a few drops of carmine. Let it set, turn it out, and garnish with a compote of medlars and whipped cream.

Compote of Medlars.—Peel the medlars and cook in Syrup (vol. i. page 42), flavoured with lemon peel and coloured with carmine, until they present a spongy appearance; then take up, strain the syrup over, and use when cool.

Calf's-foot Jelly

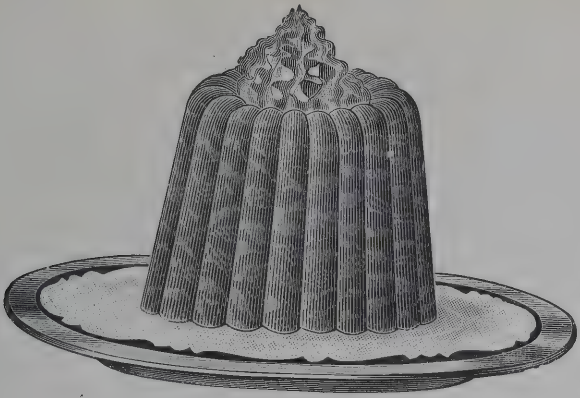
Take four or five fresh, well-cleansed calves' feet, split each into halves, put them into about a gallon of clean, cold water, bring gently to the boil, then skim the water well, draw the pan to the side of the stove, partly cover it, and let them continue gently boiling for four and a half to five hours, when it will have reduced to half the quantity, during which time keep well skimmed. Then strain off the stock through a perfectly clean hair sieve into a china basin, set it aside in a cool place till the next day, when it should be in a stiff jelly; scrape off all the fat with a clean iron spoon, then take a piece of clean muslin dipped into boiling water, and with it wash off any of the grease remaining; put the stock into a perfectly clean stewpan with about two pounds of loaf sugar, the strained juice of ten large or fourteen small lemons, with the finely-cut peel of the same, eight or ten cloves, a piece of cinnamon about two inches long, crushed up, two bayleaves, about a teaspoonful of Marshall's Saffron Yellow, eight raw whites of eggs that are just whipped up together; bring the mixture gently to the boil, then simmer gently on the side of the stove for about fifteen minutes. Have a clean jelly bag warmed with boiling water, and then pass the jelly through it three or four times, and when clear set it aside till cool, but not set; add to each quart three wineglasses of any kind of liqueur or wine or Silver Rays (white) Rum, and mould; turn out and use.

If the jelly is required for carrying any fruit, it will need more reducing, so that it is strong enough to carry the weight, or it might have a few sheets of Marshall's gelatine added to it before clarifying.

Sultana Sponge Jelly

Gelée à la Sultana

Wash and dry one and a half pounds of picked sultanas, then put them in a stewpan with enough cold water to cover them, bring to the boil put them in a cullender and rinse in cold water; return to the stewpan and cover them with a quart and half a pint of boiling water, add half a pound of loaf-sugar, the finely-chopped peel of a lemon, the strained juice of two lemons, a piece of cinnamon about one inch long, and two bayleaves; boil together for half an hour, then strain and remove the cinnamon and bayleaf, and pound the sultanas till reduced to a pulp; keep the liquor warm in which the fruit was cooked, and dissolve in it one and a half ounces of Marshall's gelatine; then mix it with the fruit purée, and add two wineglasses of Maraschino, same of brandy and of rum, a few drops of carmine, and a teaspoonful of vanilla essence. When the purée is cool, put it in a whipping-tin, and whip till quite like a sponge. Line a fancy mould with Lemon Jelly (No. 2) about one-eighth of an inch thick, and garnish it with uncrystallised cherries. Then pour in the prepared mixture, and put away in a cool place. When set dip the mould in warm water and turn out on a dish, and fill up the centre with stiffly-whipped garnishing cream (see recipe) by means of a forcing bag and large rose pipe; serve for a sweet for dinner or any cold collation. If liked, the sponge can be put in the charged ice-cave for about one hour and frozen, in which case dip into tepid water to turn out. Use for dinner, &c.



Cherries for Sultana Sponge.—Cut the cherries in small pieces and mix with a little lemon jelly coloured with a few drops of carmine and flavoured with Silver Rays (white) Rum or brandy or any liqueur; set aside on ice, then use.

Cranberry Jelly

Gelée de Canneberges

Wash the cranberries well in several cold waters, drain them on a sieve or in the cullender, and put them to cook, using half a pint of water for each pound of berries; let them boil gently for half an hour, removing the scum as it rises; strain off the liquor, and add to it one pound of loaf-sugar to each pint, colour it with a few drops of carmine, and boil it down to the consistency of thick cream; put it aside to cool, and before it is quite cold pour it into glasses or a glass dish, and when cold serve with cream sweetened and flavoured with vanilla or other essence.

This jelly can also be moulded, if desired, by boiling up the juice with the sugar and dissolving in it half an ounce of Marshall's Finest Leaf Gelatine for each pint, then adding a wineglass of Maraschino liqueur or syrup, a wineglass of brandy and one of rum, and a little carmine to colour it; pour it into the mould, and put it on ice, or in a cool place to set.

Rowanberry Jelly

Take one quart of Lemon Jelly (No. 2) and boil it down to one pint, then set it aside till somewhat cool, but not set. Put two pounds of rowanberries into cold water the day before using, and change the water occasionally, drain them and put them to cook, and let them draw down on the side of the stove till into a pulp; take one pint of the strained juice and a quarter-pint of syrup prepared as below, and stir them into the jelly, colour the mixture with a few drops of Marshall's Liquid Carmine, flavour it with a large wineglass of Silver Rays (white) Rum, and pour into any fancy jelly mould; set the mould on ice till cold, then turn out and serve for dinner, luncheon, or any cold collation.

SYRUP FOR ROWANBERRY JELLY.—Take four ounces of the best loaf-sugar, the finely-cut peel of one lemon, a piece of stick cinnamon (about two inches long), and one and a half gills of water; boil to a quarter of a pint, then strain through muslin and use.

Plum Jelly

Purée de Prunes

Put one pound of ripe plums into a stewpan with half a pound of loaf sugar, one pint of water, the juice of one lemon, and cook for about eight minutes; dissolve in it three-quarters of an ounce of Marshall's Gelatine, add a few drops of carmine, a wineglass of Kirsch or Noyeau syrup and two wineglasses of Silver Rays (white) Rum, and rub through the tammy; then pour the mixture into any plain or fancy jelly mould, and let it set. When required, turn it out and garnish with little piles of Snow cream (vol. i.), sprinkle a little red-coloured sugar on the top of the cream, and serve for dinner or luncheon.

Almond Custard

Crème d'Amandes

Put half a pound of Valencia almonds in cold water and bring to the boil, then strain and rinse them in cold water, and rub them in a cloth to take off the skins; pound the almonds in a mortar till smooth, then add half a pound of castor sugar, three tablespoonfuls of orange-flower water, and three whole raw eggs; mix into a smooth paste, add a quarter of a pound of desiccated cocoanut and a quarter of an ounce of Cowan's Baking Powder, and mix with three-quarters of a pint of new milk; then put the whole into a buttered pie-dish, and bake for about forty minutes. When cooked put aside till cold, then turn out on to a glass dish, smooth over with a palette-knife, and cover the top with stiffly-whipped cream; ornament the top of this in any pretty design with the same cream, using a forcing bag with a large rose pipe for the purpose, and serve for a sweet.

Little Creams of Vanilla and Pineapple

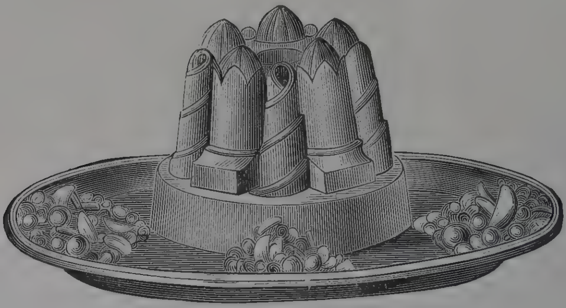
Petites Bavaroises Vanilles aux Ananas

Put two and a half gills of new milk into a stewpan with a split pod of vanilla and three ounces of castor or loaf sugar; bring to the boil, and then let the pod infuse for about ten minutes; then mix in half an ounce of Marshall's Leaf Gelatine; put three raw yolks of eggs into a basin and mix them with a wooden spoon, stir the milk on to this, then pour the mixture into the stewpan again, and stir it over the fire till it thickens, but do not let it boil; add a few drops of Marshall's Liquid Carmine, tammy it, flavour it with a wineglass of Silver Rays (white) Rum, and put it aside till somewhat cool. Prepare another Bavaroise mixture with the same amount of sugar, eggs, gelatine, and rather better than a half-pint of milk. When it is cool, mix with it six or eight drops of saffron yellow, eight drops of essence of pineapple, and a wineglass of pineapple syrup, a tablespoonful of brandy, and a salt-spoonful of vanilla essence; when the mixtures are quite cool, add to each portion a half-pint of stiffly-whipped cream, and mix well together; take some little moulds, holding about a quarter of a pint or less each, line each with well-flavoured Lemon Jelly (No. 2), and colour that which is used for the lining of the top of the mould with a few drops of liquid carmine. Then pour the mixtures in alternate layers of pink and yellow, letting the first layer partly set before adding the other, and so on until the moulds are full; leave till set, and turn out the bavaroise and dish up on a dish-paper. Serve for a dinner or luncheon sweet, or for any cold collation. The above quantity is sufficient to fill about twelve little moulds.

Vanilla Bavaroise with Fruits

Bavaroise Vanille aux Fruits

Put into a stewpan three-quarters of a pint of new milk, three ounces of castor sugar, a split pod of vanilla, and bring to the boil; stand the pan in the bain-marie for about fifteen minutes to infuse; then remove the pod, and add half an ounce of Marshall's gelatine, and, when dissolved, stir it on to three raw yolks of eggs that are mixed up in a basin. Then return the mixture to the stewpan, and stir over the fire till it thickens, but don't let it boil. Then wring it through the tammy, and set away till somewhat cool, but not set. Then mix with it rather better than half a pint of stiffly-whipped cream, a teaspoonful of vanilla essence, a wineglass of Silver Rays (white) Rum and of brandy; pour into any fancy mould, leave till set, turn out on a dish, and garnish with a macedoine of fruits (see recipe), using fresh fruit when in season. Serve for dinner, luncheon, &c.



Bavaroise à la Pompadour

Bavaroise à la Pompadour

Line a fancy jelly mould about one-eighth of an inch thick with Lemon Jelly (No. 2); then ornament it with shredded pistachio and dried cherries in bunches; set these with more jelly, then line the mould with Maraschino cream about a quarter of an inch thick, and fill up the centre with pistachio and strawberry (creams) as below in alternate layers. Leave till set, then turn out on a dish-paper, and serve for a dinner or luncheon sweet, or for any cold collation.

Pistachio Cream for Bavaroise à la Pompadour.—Take half a split vanilla pod and two ounces of blanched pistachio nuts, and pound till quite smooth. Then put into a stewpan with one and a half ounces of castor sugar, two gills of single cream; bring to the boil, then let it infuse in the bain-marie for about ten minutes, and mix with it not quite a quarter of an ounce of Marshall's Leaf Gelatine, and then stir it on to two raw yolks of eggs. Return to the stewpan, and stir over the fire till thick, but don't let it boil. If needed, add a few drops of Marshall's Sap Green to heighten the colour; then rub through a tammy. When cool, mix with it a saltspoonful of vanilla essence, two tablespoonfuls of orange-flower water, one tablespoonful of brandy and Maraschino, half a wineglass of Silver Rays (white) Rum, one and a half gills of stiffly-whipped cream, and use.

Strawberry Cream for Bavaroise à la Pompadour.—Boil a quarter of a pint of milk, sweeten it with one ounce of castor sugar, then dissolve in it a quarter of an ounce of Marshall's gelatine, and stir it on to two raw yolks of eggs. Return to the stewpan and stir over the fire till thick, but don't let it boil; then take off and add a half-pint of pounded strawberries (fresh or bottled), and a few drops of Marshall's Carmine; tammy, and, when cool, add a quarter of a pint of stiffly-whipped cream, and a tablespoonful of Maraschino liqueur or syrup, and use.

Maraschino Cream for Bavaroise à la Pompadour.—Mix one and a half gills of Lemon Jelly (No. 2) with half a gill of thick cream, flavour with a wineglass of Maraschino liqueur, then use.

Garnish for Mould for Bavaroise à la Pompadour.—Put the shredded and blanched pistachios in a pan with enough lemon jelly to cover, coloured with a little sap green; stir together on ice till setting, then use. Prepare the cherries in the same way, using for the colour a few drops of carmine. Stir both on ice till setting, then use.

Bavaroise à la Cleveland

Bavaroise à la Cleveland

Take one quart of Lemon Jelly (No. 2), put with it six raw ripe peeled bananas, the finely-chopped peel of one lemon, one orange, two bayleaves, a half-stick of vanilla pod split, two tablespoonfuls of pineapple or greengage or apricot jam; boil together for about fifteen minutes into a pulp, stirring often during the time; add a few drops of carmine and a saltspoonful of apricot yellow, the juice of one orange; then rub through a clean tammy cloth, and, when cool, add two wineglasses of Maraschino syrup and one of brandy or Silver Rays (white) Rum. Put a fancy jelly mould on some crushed ice and line the mould with Lemon Jelly (No. 2); then garnish it prettily with little stamped-out rounds of fresh cocoanut about the size of a threepenny-piece, and halves of dried uncrystallised cherries and French plums; set these with more jelly, and fill up the centre with the purée; leave on ice till set, then turn out on a paper on a dish, and use for dinner, luncheon, ball supper, receptions, &c.

Pineapple Bavaroise à la Margaux

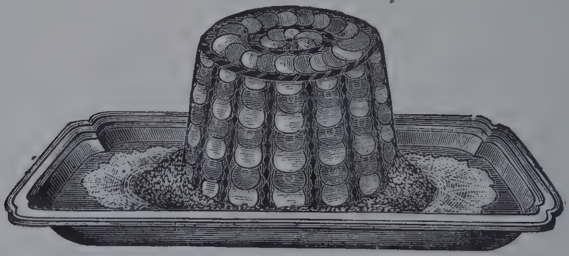
Bavaroise aux Ananas à la Margaux

Put into a stewpan three-quarters of a pint of new milk, three ounces of castor sugar and split pod vanilla; bring to the boil and let it infuse in the bain-marie for about fifteen minutes; then add to it half an ounce of Marshall's gelatine and stir till dissolved; then mix on to three raw yolks of eggs and return to the stewpan and stir over the fire till the mixture thickens, but do not let it boil; add half a saltspoonful of apricot yellow and rub through a tammy. Have a pineapple, freed from skin and pips and finely-sliced, and boiled for about ten minutes in water sufficient to cover it, with six ounces of loaf sugar (or a tinned pine can be used); then take up and pound till smooth and rub through a fine hair sieve; add one and a half gills of this purée to the Bavaroise mixture, with a wineglass of Maraschino or Noyeau liqueur and half a wineglass of brandy and one and a half gills of stiffly-whipped cream. Have a fancy jelly mould lined one-eighth of an inch thick with nicely flavoured Lemon Jelly (No. 2); colour some more jelly with carmine and have some plain; pour these out on tins about a quarter of an inch thick and leave till firm; then stamp them out with any small fancy cutter and arrange them tastefully in the mould with a little blanched and finely-shredded pistachio nut set with green-coloured jelly; fix the garnish with a little liquid jelly to keep it in place; then pour the Bavaroise mixture into the prepared mould and leave it till set; turn out on a dish-paper or napkin, and use for a dinner or luncheon sweet, or for any cold collation.

Bavaroise à l'Impériale

Bavaroise à l'Impériale

Put a plain Charlotte mould in a basin containing a little ice, and line it about one-eighth of an inch thick with Lemon Jelly (No. 2) that is flavoured with rum and sherry; arrange the rounds of apricot and cream (see below) alternately overlapping each other in the mould until it is quite covered, and set the garnish with more jelly; then fill up the inside of the mould with alternate layers of apricot purée and cream (made by dissolving the remains of the apricot and cream separately



and stirring each until beginning to set, when they are ready to use) and chocolate cream (as below), being careful to pour each purée in the mould when it is beginning to get set, and letting it get somewhat set before pouring in the next layer; then, when firm, turn out on a dish with a dish-paper or napkin on it, and garnish it round with chopped jelly. Serve for a dinner or luncheon sweet, or for a cold collation.

Apricot for Bavaroise à l'Impériale.—Take half a pound of fresh ripe or tinned apricots, pound them with three ounces of castor sugar till smooth; add a saltspoonful of Marshall's Apricot Yellow, and mix with it half a pint of warm water, in which has been dissolved half an ounce of Marshall's gelatine, or a half-pint of the liquor from the tin can be used instead of water; flavour with two wineglasses of Maraschino syrup and the juice of a lemon; then rub all through a tammy cloth, pour the mixture into a sauté pan or on a flat dish, in thickness about a quarter of an inch, and leave it till set; then stamp it out in rounds with a plain round cutter about the size of a sixpenny-piece and use as directed.

Cream for Bavaroise à l'Impériale.—Take half a pint of single cream, mix with it two ounces of castor sugar and half a vanilla-pod split; bring to the boil, then stand it in the bain-marie to infuse for about ten minutes; dissolve in it a quarter of an ounce of Marshall's gelatine; then wring through a tammy, and pour the mixture into a sauté pan or flat dish; let it cool, but not set; then sprinkle on it six or eight drops of Marshall's Liquid Carmine, and carefully draw a fork through the cream to give it a mottled appearance; then let it get firm and use as directed.

Chocolate Cream for Bavaroise à l'Impériale.—Grate one ounce of Fry's Caracas Chocolate, put it into a stewpan with an ounce of castor sugar and a gill of boiling milk; boil up, and then dissolve in it not quite a quarter of an ounce of Marshall's gelatine; rub through the tammy, and mix with a gill and a half of stiffly-whipped cream, a wineglass of Maraschino syrup, and use.

Rubanée Cream

Crème à la Rubanée

Take half a pint of milk, two ounces of castor sugar, a split pod of vanilla, and the peel of one lemon, and boil them up, and let them infuse in the bain-marie for about ten minutes; then mix in half an ounce of Marshall's Leaf Gelatine, stirring together till the latter is dissolved:

mix this on to three raw yolks of eggs in a basin, return the mixture to the stewpan, and stir it over the fire until it thickens; wring or rub it through the tammy, and, when cool, flavour it with a wineglass of Maraschino liqueur, a wineglass of brandy or Silver Rays (white) Rum, and half a wineglassful of orange-flower water. Divide the cream into two portions; colour one with a few drops of carmine, and leave the other plain; then add to each portion a gill of stiffly-whipped cream. Line a fancy jelly mould about an eighth of an inch thick with Lemon Jelly (No. 2), arrange at the top part of the mould a little red-coloured jelly, place the mould on ice, and when the jelly is set pour in the prepared creams in alternate layers. When the cream is set, turn out on to a dish on a dish-paper, and serve for a sweet for dinner or luncheon, or any cold collation.

Compote of Melon à la Crème

Compote de Melon à la Crème

Remove the peel and pips from a ripe melon and cut it in slices about a quarter of an inch thick, put it in a dish or pan and sprinkle it with preserved ginger that is cut in little dice shapes; prepare a syrup to pour over the fruit by putting six ounces of loaf-sugar to boil with three-quarters of a pint of water, half an ounce of ginger, and a little piece of cinnamon about two inches long; let this reduce to half the quantity, strain it over the melon, and then put aside on ice till thoroughly cold; dish up in the form of a circle, and fill up the centre with stiffly-whipped and sweetened cream (see 'Cream for Garnishing'), pour the remaining syrup round the dish, and serve for a sweet for luncheon or dinner, or for a cold collation.

Chartreuse of Peaches à la Royal

Chartreuse de Pêches à la Royale

Take some peeled raw ripe peaches (or tinned) and cut them in thin slices, colour half these lightly where the stone was removed with sap green and half with liquid carmine, using the cork of the bottle to dot the colours on, set the colouring with a little Lemon Jelly (No. 2). Thinly line a plain Charlotte mould with Lemon Jelly (No. 2), arrange the slices of peach inside it, red and green alternately; when the mould is quite covered with the slices, set with a little more jelly to keep the fruit in place. Prepare a Bavaroise mixture as for 'Almond Charlotte à la Beatrice,' fill up the mould with it and let it set; turn out the Chartreuse on a dish on a paper, and serve for a dinner or luncheon sweet or for any cold collation.

Chestnut Cream

Cream aux Marrons

Take for ten to twelve persons two pounds of sound chestnuts that have been weighed after being shelled and skinned; then put them into a stewpan with a pint of cream, a gill and a half of milk, a tablespoonful of brandy, a few drops of essence of vanilla, four tablespoonfuls of orange-flower water, four ounces of castor sugar, and two ounces of fresh butter; cover over the pan with the lid, place it in a bain-marie in the oven, and let the nuts cook till tender and almost dry, which will take about one and a half hours; then rub them through a fine wire sieve, mix with a large wineglassful of Maraschino and the same of brandy, half a pint of stiffly-whipped cream, and a few drops of carmine; mix into a nice smooth, light paste, dish up in a pile on a glass or silver dish, garnish with finely-shredded pistachio nuts and with plain or coloured whipped cream, and serve for a sweet for dinner or luncheon, or with meringues, or for filling pastry. To shell the nuts, cut off the tops and put them on a baking-tin in the oven for about twenty minutes. One wineglass of Silver Rays (white) Rum may be added with the brandy.

Vanilla Cream in Little Cases

Crème Vanille en Petites Caisses

Whip stiffly half a pint of double cream, mix it with four ounces of castor sugar and a teaspoonful of essence of vanilla, put into little stiff-edged paper cases by means of a forcing bag and large rose pipe, ornament them with sharp-pointed pieces (about two inches in length) of cut angelica and strips of dried cherries, place them in the ice-cave or on a tin on ice for about half an hour, dish them up on a paper or napkin, and serve for a sweet for luncheon or dinner, or use for garnishing fancy cakes or handing with them.

Vienna Cream

Crème à la Vienne

Put into a stewpan one and a half pints of new milk, two bayleaves, three ounces of castor sugar, and a pinch of ground cinnamon; bring this to the boil, then mix into it four ounces of Marshall's Crème de Riz that has been mixed with four tablespoonfuls of orange-flower water, stir altogether over the fire till boiling, simmer for a few minutes, tammy and divide into two parts; colour one part with a few drops of Marshall's Liquid Carmine to make it a pale salmon colour, and leave the other plain. Take a silver or glass dish, pour in it a layer of the red mixture about one inch thick, spread over this a layer of the chocolate purée, as below, arrange on this a layer of the white, then another layer of the chocolate purée; form a pretty border round the dish with cream, prepared as below, using a forcing bag and large rose pipe for the purpose, and arrange a rose design with the same cream in the centre of the border; garnish here and there with small uncrystallised cherries and strips of angelica, and serve for a sweet for dinner or luncheon or for any cold collation.

Chocolate Purée for Vienna Cream.—Put a quarter of a pound of finely-cut-up vanilla chocolate into a stewpan with half a pint of hot water and two ounces of Marshall's Icing Sugar; bring this to the boil; then stir into it half an ounce of Brown and Polson's Corn Flour that has been mixed till smooth with a little cold water; stir again till it boils, strain, and use when cooling.

Cream for Garnish for Vienna Cream.—Take half a pint of cream, and whip it till very stiff, sweeten with one and a half ounces of castor sugar, flavour with a few drops of vanilla essence, sprinkle in a few drops of carmine, draw a fork through it so as to give it a mottled appearance, put it into a forcing bag with a large rose pipe and use.

Pompadour Cream

Crème à la Pompadour

Put into a stewpan half a pint of new milk with the finely-chopped peel of a lemon and two ounces of castor sugar; bring this to the boil; then stir into it two and a half ounces of Marshall's Crème de Riz, and simmer it for a few minutes; then stir into it half a pint of double cream, one ounce of preserved ginger that is cut up into tiny dice shapes, as much ground ginger as will cover a threepenny-piece, a few drops of vanilla essence, and one ounce of dried cherries cut into dice shapes; pour the mixture into a glass or silver dish, and leave it till cold; then ornament the top with the cream, prepared as below, sprinkle over it here and there a few crystallised rose-leaves, place it on a dish on a fancy paper, and serve for a sweet for dinner or luncheon.

Cream for Garnishing Pompadour Cream.—Whip half a pint of double cream till stiff, sprinkle in a little ground ginger, one and a half ounces of castor sugar, and a few drops of vanilla essence; colour part of the cream with a few drops of sap green and leave the other part plain, place both in one forcing bag with a large rose pipe, and use as directed above.

Cream à la Meque

Crème à la Meque

Take one pint of stiffly-whipped cream, mix with it three ounces of castor sugar, a saltspoonful of vanilla essence, a tablespoonful of Maraschino liqueur, and a wineglass of Silver Rays (white) Rum. Have one pound of fresh, raw, ripe strawberries, cut into small square pieces, and sprinkled over with a little liqueur; stir these into the cream and dish up in a pile in the centre of the dish; pour round the base some Banana purée (see recipe), garnish with little meringues that have been made about the size of a walnut and baked a nice fawn colour, sprinkle on the cream some finely-shredded blanched pistachio nuts, and serve for a sweet for dinner or luncheon or any cold collation.

Cream à la Vincent

Crème à la Vincent

Put into a stewpan half a pint of milk, three bayleaves, three ounces of castor sugar, as much ground ginger as will cover a threepenny-piece; bring to the boil, and dissolve in it half an ounce of Marshall's gelatine; stir in by degrees three raw yolks of eggs, and stir over the fire till it thickens, but do not let it boil; rub it through a tammy, and set aside till cold; then mix with it a wineglassful of sherry, a tablespoonful of orange-flower water, a wineglassful of Maraschino or Noyeau liqueur or syrup, and half a pint of stiffly-whipped cream. Take a fancy jelly mould, set it in a basin on ice, and line it a quarter of an inch thick with lemon jelly that is coloured with a few drops of carmine, and garnished with a little silver leaf; when this is set pour in the prepared mixture and leave again till set, and turn out on to a fancy dish-paper, and serve for dinner, luncheon, ball suppers, or any cold collation.

Little French Creams à la d'Artois

Petites Bavaroises à la d'Artois

Take some small fancy jelly moulds, set them in some crushed ice, and then line them with Lemon Jelly (No. 2); let the jelly set, then line each mould with a different coloured Bavaroise mixture, as below, in thickness of about a quarter of an inch, and then fill the moulds up entirely with a purée of bananas, as below. Leave till set, then turn out and dish up on a paper, arranging in alternate colours round the dish. Use for dinner, &c.

Bavaroise for Little French Creams à la d'Artois.—Take two gills of new milk, put it into a stewpan with two ounces of castor sugar, and the split pod of vanilla; bring to the boil, let it infuse for a quarter of an hour in the bain-marie, remove the pod, which can be used again, add a quarter of an ounce of Marshall's gelatine, and mix the milk on to two raw yolks of eggs; return to the stewpan, and stir in the bain-marie till the mixture thickens, then tammy, and when somewhat cool, flavour with a wineglass of Maraschino liqueur and a quarter-pint of stiffly-whipped cream; divide into three parts, colour one with a few drops of Marshall's Liquid Carmine and one with Marshall's Sap Green, and leave one part white; then line the moulds as described above.

Banana Purée for Little French Creams à la d'Artois.—Take four bananas, remove the skins, and pound up the fruit, mix with two tablespoonfuls of pineapple jam, one ounce of castor sugar, and a large wineglass of Maraschino; colour with a few drops of liquid carmine and a little apricot yellow, mix with half a pint of Lemon Jelly (No. 2), made stronger by reducing a pint to half the quantity.

Cream à la Nid

Crème à la Nid

Take a nest mould, and line it about a quarter of an inch thick with Lemon Jelly (No. 2), let this set, then fill it up with blancmange prepared as below, and let this remain in a cool place till set. Then dip the mould into hot water, and turn it out on to a dish. Take some blanched and shredded almonds and stick them here and there over the jelly; put a little Royal icing (vol. i.) into a forcing bag with a small plain pipe, and force a little out on to the shreds of almonds. Take some very finely-cut shreds of cocoanut and lemon peel, and arrange it in the form of straws all over the jelly, making it as near as possible like a bird's-nest. Take some small egg moulds, fill them with some of the blancmange, which must be used while slightly warm; set these aside till cold, turn out, and place the eggs on top of the nest. Serve for a sweet for dinner or luncheon, or for any cold collation. The lemon jelly need not be used unless liked, the mould being prepared entirely with the blancmange mixture instead, and if liked it can be coloured.

Blancmange for Cream à la Nid.—Boil one pint of new milk or cream with two bayleaves, a piece of cinnamon about an inch long, and three ounces of loaf or castor sugar; let it infuse in the bain-marie for about fifteen minutes, then strain off and mix it with two and a half ounces of Marshall's Crème de Riz that has first been mixed with a quarter of a pint of cold milk and a wineglass of Silver Rays (white) Rum; stir quickly till boiling, then pour into the moulds as directed and serve.

Lilly Pudding

Pouding à la Lilly

Take a plain Charlotte mould, line it thinly with Lemon Jelly (No. 2) and ornament it in any pretty design with little stamped-out leaves of Lemon Jelly (No. 2) that has been coloured with a few drops of carmine and allowed to set, little rings of cut angelica, and thinly-cut strips of hard-boiled white of egg, using a little more uncoloured lemon jelly to keep these garnishes in place. When the garnish is set, fill up the mould with the mixture prepared as below, leave it till set, then turn out the pudding on to a silver dish on a paper. Serve for a sweet for dinner or for any cold collation.

Lilly Pudding Mixture.—Put into a stewpan half a pint of new milk, one split vanilla pod, and two ounces of castor sugar; just bring this to the boil, then let it infuse in the bain-marie for about fifteen minutes, dissolve in it half an ounce of Marshall's gelatine, mix it on to three raw yolks of eggs, and stir again over the fire till the mixture thickens; then remove the pan from the fire, pass the mixture through the tammy, mix with it three ounces of ratafia biscuits that have been steeped in a wineglassful of brandy and the same of Maraschino, add to it two ounces of cut-up uncrystallised cherries and one and a half gills of stiffly-whipped cream; stir again till beginning to set, and use as directed above.

Pudding à la Reine

Pouding à la Reine

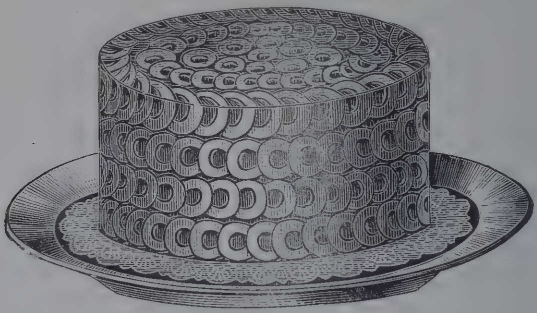
Line a fancy jelly mould (one with a pipe will be best) with Lemon Jelly (No. 2) about one-eighth of an inch thick, and garnish it with cut dried cherries, blanched and shredded pistachio nuts, blanched and shredded almonds, French plums and dried apricots, or any other nice fruits; cut each kind of fruit in small pieces, and put each in a separate stewpan with enough jelly to cover; colour the jelly mixed with the cherries with a little carmine, and that with the apricots with a little apricot yellow, and the pistachio with a little sap or apple green. Stir each of the garnishes on ice till set; then line the mould entirely with the different garnishes, arranging them in little bunches, such as red, green, yellow, black, white, and so on; set all the garnish with a few drops of lemon jelly, so as to keep it in place; then fill up the mould with a Bavaroise mixture as below, and when it is set turn it out on a dish on a fancy dish-paper, and serve.

Bavaroise Mixture for Pudding à la Reine.—Put rather better than half a pint of milk to boil with a stick of split vanilla pod, then stand it in the bain-marie and let it infuse with the pod for about fifteen minutes; then dissolve half an ounce of Marshall's Leaf Gelatine in it and mix it on to four raw yolks of eggs in a basin, and tammy it; when cool add a small wineglass of brandy, the same of Noyeau liqueur or syrup, and two ounces of dried cut fruits, such as cherries, greengages, apricots, &c., and add to it half a pint of whipped cream; pour it into the mould.

Timbal à la Versailles

Timbale à la Versailles

Take a plain Charlotte mould, set in a basin of ice, if any is at hand, and line it thinly with Lemon Jelly (No. 2), then arrange alternately all over the mould little rings of differently coloured custard as below that have been cut out with a cutter, as in the engraving; commence at the bottom of the mould and set each ring of custard with a little more jelly. When these are set, fill up the centre with macaroons or ratafia biscuits that are lightly sprinkled with brandy or any nice liqueur; then take the remains of the custards that are left from the garnishing, melt them separately, and to each portion add a large tablespoonful of stiffly-whipped cream, and pour them alternately into the mould, allowing each to get lightly set before pouring in the other; when the mould is full, put it in a cool place to set, and turn it out on to a dish on a dish-paper. This quantity is enough for eight to ten persons.



Chocolate Custard for Timbal à la Versailles.—One and a half ounces of sugar, two and a half gills of milk, cooked with two ounces of cut-up vanilla chocolate till smooth; dissolve in it half an ounce of Marshall's Leaf Gelatine, and mix it on to two raw yolks of eggs in a basin, stir over the fire till it thickens; then add a little coffee brown to colour, and tammy it; flavour with a tablespoonful of brandy and two tablespoonfuls of Maraschino, and pour it out into a dish about a quarter of an inch in depth; let this get cold, then cut it in rings as stated.

Strawberry Custard for Timbal à la Versailles.—Boil one and a half ounces of sugar and half a pint of milk or cream together, and dissolve in it half an ounce of Marshall's Leaf Gelatine; mix this on to three raw yolks of eggs, and stir over the fire or in the bain-marie till it thickens; then add a good quarter of a pint of strawberry pulp, half a wineglass of Silver Rays (white) Rum, and a little carmine to colour; strain or tammy, and finish as in previous recipe.

Vanilla Custard for Timbal à la Versailles.—Boil two ounces of castor sugar and half a pint of milk with half a split vanilla pod, and dissolve in it a quarter of an ounce of Marshall's Leaf Gelatine; mix this on to three raw yolks of eggs, and stir over the fire till it thickens, then strain or tammy; add two tablespoonfuls of cream, and finish as in previous recipe.

Cold Diplomat Pudding

Pouding Froid à la Diplomate

Put into a stewpan two and a half gills of cream or milk, a quarter of a pound of loaf or castor sugar, the peel of one lemon chopped fine, and two bayleaves; bring to the boil, then stand in the bain-marie to infuse for about fifteen minutes, then dissolve in it half an ounce of Marshall's gelatine; put three raw yolks of eggs into a basin, mix up well together, then pour the milk on to them, and return the mixture to the fire and stir till it thickens; then wring it through a clean tammy cloth, and set aside till somewhat cool; mix with it a wineglass of brandy, one of sherry, and half a pint of whipped double cream. Take a plain Charlotte mould, set it in a basin with ice, if at hand, line it about a quarter of an inch thick with Lemon Jelly (No. 2), and ornament it in any pretty design with cut dried fruits, such as cherries, angelica, pistachio nuts, &c., setting the garnish with more jelly to keep it in place; then pour some of the prepared bavaroise into the mould about an inch thick, and on this place a layer of sliced sponge cake that has been sprinkled with any liqueur, such as Maraschino, and on the cake sprinkle a few pieces of dried cherries, angelica, apricot, &c.; and then repeat the bavaroise, so continue till the mould is full, and leave it on ice till set; turn out on a dish on a paper or napkin, and use for any cold collation, ball supper, dinner party, &c.

Pineapple Cream

Crème aux Ananas

Take half a pint of fresh Pineapple Purée—see recipe, 'Pineapple Bavaroise à la Margaux' (if not obtainable, use the tinned fruit). Put into a stewpan half a pint of new milk, the finely-chopped peel of a lemon, a split pod of vanilla, and three ounces of castor sugar; bring to the boil, then dissolve in it half an ounce of Marshall's Leaf Gelatine, and stir it on to three raw yolks of eggs; stir it again till the mixture thickens, rub it through the tammy, and when somewhat cool mix into it the pineapple purée, a wineglassful of Maraschino or Noyeau liqueur, a few drops of vanilla essence, half a pint of stiffly-whipped cream, and an ounce of castor sugar; stir well together, pour into a fancy jelly mould that is lined with Lemon Jelly (No. 2), the top part of the mould being ornamented in any pretty design with shredded cocoanut, shredded blanched pistachios and dried cherries; set aside till cold, and turn out on to a paper on a flat or fancy dish, and serve for a sweet for dinner, luncheon, or for any cold collation. A wineglass of Silver Rays Rum may also be added.

CHAPTER XIV

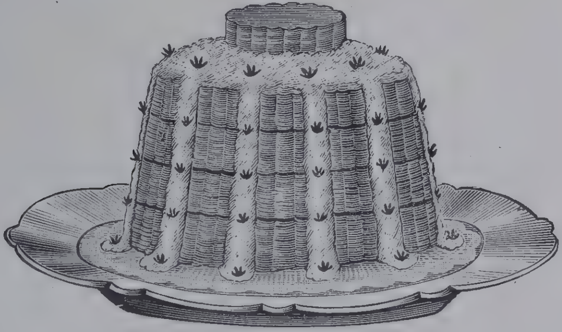
DISHES WITH PASTRIES, PASTES, RICE, ETC.

INCLUDING ENTRÉES, SWEETS, REMOVES, SAVOURIES, ETC.

Vol-au-Vent à la Prince George

Vol-au-Vent à la Prince George

Prepare some puff paste (vol. i.)—say three-quarters of a pound for a vol-au-vent for eight persons—and roll it out about half an inch thick; stamp out four pieces with a vol-au-vent cutter which has been dipped in boiling water, so that it cuts the paste evenly. Wet a baking-tin all over with cold water, place the pieces of paste on it, leaving two pieces whole, and removing the centres from the other two pieces by means of a smaller-sized vol-au-vent cutter; put the centre pieces likewise on the baking-tin; brush the paste over with the whole beaten-up egg, and bake in a quick oven for fifteen to twenty minutes; take up, place the two whole pieces one on the other, and fasten them together with the luting paste (vol. i. p. 40), and then on top of them place the two pieces from which the centres were removed, and fasten them together with the paste. Whip three or four whites of eggs stiff with a pinch of salt, put it into a forcing bag with a rose pipe, and ornament the vol-au-vent with it, as shown in the engraving, in lines up the sides and on the top, and on the whipped egg arrange alternately little bunches of



chopped cooked ham or tongue and blanched and chopped pistachios; put the vol-au-vent in a very moderate oven for about fifteen minutes to dry the white of egg and fixing paste; then dish up on a hot dish on a dish-paper or napkin, fill up the hollow centre with the ragoût (as below), place one of the centre pieces of paste on the ragoût, and serve either hot or cold.

Ragoût for Vol-au-vent à la Prince George.—Take three-quarters of a pound altogether of cooked chicken, rabbit, sweetbread, cooked ham or tongue, calves' brains left from any previous meal, cut all in pieces about the size of a sixpence, and mix them with a thick Veloute sauce (vol. i.); make all hot in the bain-marie, and fill in the vol-au-vent case with it.

Vol-au-Vent with Tendons à la Crème

Vol-au-Vent aux Tendons à la Crème

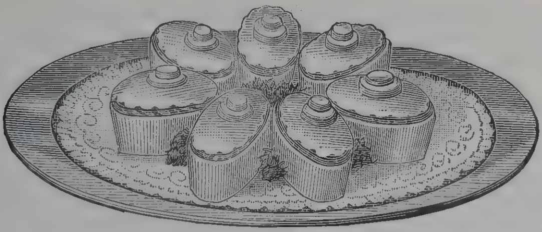
Prepare a vol-au-vent case (see 'Vol-au-Vent à la Prince George'), and when garnished with egg mixture and dried, place it on a hot dish on a paper, and fill it up with a ragoût of tendons from calves' feet or breast of veal, as below, and serve for a hot entrée for dinner or luncheon.

To Prepare the Tendons for Vol-au-Vent.—Take one or two well-cleansed calves' feet, put them in a clean cloth and plunge them into cold water with a little salt; bring to the boil on a quick fire and then strain off and well wash the feet in cold water; then return to the saucepan and cover with light stock or water, flavour with a plateful of cleansed vegetables, such as carrot, onion, turnip, celery, leek, herbs, a teaspoonful of black and white peppercorns, six or eight cloves. Boil gently for three to four hours, then take up on a dish, remove the cloth and open the feet; then remove the tendons and cut them up in little pieces about one inch long, and mix with sufficient thick boiling Veloute sauce (vol. i.) to well moisten it; rewarm in the bain-marie and then fill up the case with it. Any pieces of the feet that are left can be used up for another dish, either in kromeskies or fritots, &c., and the liquor can be used up for soups.

Little Croustades of Calf's Brains

Petites Croustades de Cervelles de Veau

Take some little corbeille moulds and line them with short paste (vol. i.) about one-eighth of an inch thick, pressing the paste well to the bottom of the moulds, to get them into a nice shape; prick the bottoms well with a fork, to prevent it blistering; trim the edges evenly, and line the paste with a buttered paper, putting the buttered side next the paste; fill up the insides quite full with raw rice or flour, place the moulds on a baking-tin, and cook the paste in a moderate oven for twenty to thirty minutes, when it should be a pretty fawn colour and perfectly crisp; then take out the papers and rice, remove the cases from the moulds, and return them to the oven for a few minutes to dry; when ready to serve, fill them with a ragoût prepared as below; cover over each croustade with a lid of puff paste (vol. i.), and bake a light fawn colour, and dish up on a paper as shown in the engraving. Serve for an entrée.



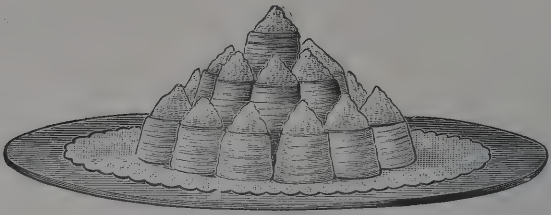
Ragoût for Croustades of Calf's Brains.—Take a set of calf's brains and prepare them as in recipe vol. i. p. 33, then cut them into neat pieces about the size of a sixpenny-piece; mix them into a good hot, thick, creamy Veloute sauce (vol. i.), add a little chopped parsley, and use as directed above.

Little Patties of Chicken à la Mancelle

Petites Bouchées de Volaille à la Mancelle

Take some puff paste (vol. i.) that has been rolled six times, and stamp it out with a cutter about one and a half inches in diameter and one inch thick; place the rounds on a cold, wet baking-tin, brush them over with a whole raw beaten-up egg, using a paste brush for the purpose; then, with a plain round cutter, that is made hot by being dipped into boiling water, pierce a circle on each piece of paste to a quarter of an inch deep, and bake them in a quick oven for fifteen minutes; then take them from the oven, remove the small circle of paste, scoop out the insides, and fill up the spaces with a purée of chicken as below, using a forcing bag and pipe for the purpose; make a little well in the centre of this purée with a spoon, which should be occasionally dipped into hot water, and fill these wells up with the ragoût as below.

Put two stiffly-whipped whites of eggs, seasoned with a pinch of salt and coralline pepper, into a forcing bag with a large rose pipe, and with it ornament the tops of the patties; sprinkle over this a little grated Parmesan cheese, and put them into a moderate oven for twelve to fifteen minutes; then take up and dish in a pile, as in engraving, on a bed of fried parsley, on a hot dish, and serve for an entrée for dinner or luncheon.



Purée of Chicken for Patties à la Mancelle.—Take for ten to twelve patties half a pound of cooked chicken and pound it till smooth with one ounce of fresh butter, a little coralline pepper and salt, two tablespoonfuls of thick Bechamel sauce (vol. i.), two hard-boiled yolks of eggs, six raw bearded oysters and a tablespoonful of cream; rub all together through a fine wire sieve, make hot in the bain-marie and use as directed above.

Ragoût for Patties à la Mancelle.—Put into a stewpan two raw fresh eggs, a tablespoonful of Tomato butter (vol. i.), half an ounce of fresh butter, a little salt and pepper; stir over the fire in the bain-marie till the mixture thickens, then mix with it three or four cooked button mushrooms, one truffle, five or six raw bearded oysters that are cut up in dice shapes, and a few drops of strained lemon juice; then use.

Rissoles à la Richmond

Rissoles à la Richmond

Blanch half a set of Calf's Brains (vol. i.), drain and rub them through a wire sieve, mix them with four ounces of cooked chicken that has been pounded with an ounce of fresh butter and rubbed through a wire sieve, add to it a tablespoonful of Bechamel sauce (vol. i.), the same of grated Parmesan cheese, a teaspoonful of raw green chopped parsley, a good pinch of Marshall's Coralline Pepper, a teaspoonful of Liebig Company's Extract of Meat or warm glaze, a pinch of salt, and one small peeled and finely-chopped eschalot, and mix all together into a smooth paste. Make some rounds of puff paste as for 'Rissoles of

Mutton,' and put about a teaspoonful of the prepared mixture on a round of paste; cover with another round of paste, and finish as for 'Rissoles of Mutton,' putting sufficient in a frying-basket to cover the bottom, and fry them in clean hot fat till a nice brown colour and quite crisp, which will take about ten minutes. Dish up in a pile on a dish-paper, garnish with Fried Parsley (vol. i.), and serve for an entrée for dinner or luncheon.

Rissoles of Mutton

Rissoles de Mouton

Take about a quarter of a pound of tender cold roast mutton—the remains of a joint will do—cut it up in very tiny dice shapes; put four good tablespoonfuls of Brown sauce (vol. i.) in a stewpan with a small eschalot chopped up fine, and half an ounce of glaze; boil these together till reduced about a quarter part, then mix in the chopped meat and set it aside to get cold. Roll out a quarter-pound of puff paste (vol. i.) about the eighth of an inch thick, and cut it in rounds about two inches in diameter; lightly brush each piece over on one side with cold water; place on half the rounds about a teaspoonful of the prepared meat, cover these over with the other rounds of paste, putting the wetted sides towards each other; press the edges together with the fingers, which should first be dipped in a little dry flour; dip each rissole in whole beaten-up egg, and then into freshly-made white bread-crumbs; fry in hot, clean mutton fat till a nice brown colour, and the paste is well puffed up. Take up and dish in a circle on a napkin or dish-paper, and fill up the centre with fried parsley (vol. i.) and serve hot.

Oyster Rissoles à la Grand Hotel

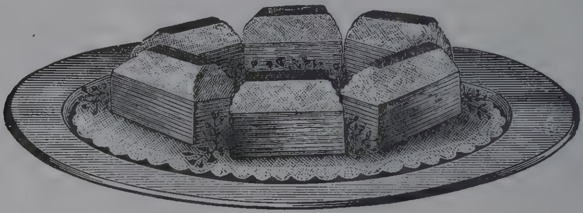
Rissoles aux Huîtres à la Grand Hôtel

Take some bearded raw oysters for these, allowing one to each person; put four large tablespoonfuls of thick Brown sauce (vol. i.) into a stewpan with half an eschalot chopped fine, and season with a dust of pepper and half a wineglass of sherry or white wine, half an ounce of glaze, and reduce this to half the quantity, keeping it skimmed while boiling, then tammy, and mix with it the oysters and put away to cool; take some thin slices of fat cooked bacon or ham, stamp out some little rounds by means of a plain round cutter two inches in diameter; place one oyster with a little of the sauce on a piece of the bacon, and then put another piece of the bacon on the top, press the edges well together; roll out some puff paste (vol. i.) very thinly, and cut it out by means of a plain round cutter somewhat larger than the one used for the bacon, and place the bacon with the oyster between two pieces of the paste, wetting the edges with whole beaten-up egg, and pressing them both well together to prevent the sauce running out; put the rissoles into enough very clean hot fat to cover them, let them fry for eight to ten minutes till a pretty golden colour, take them up and dust over with grated Parmesan cheese, and then brown the cheese with the salamander and dish on a paper, and garnish with lemon cut in quarters, and serve for an entrée for dinner or luncheon.

Little Croustades à la Crème Montglas

Petites Croustades à la Crème Montglas

Prepare some little pastry cases formed of puff paste as in vol. i. page 363, and bake them till a nice golden colour and quite crisp, then remove the insides and set away till cold, and by means of a forcing bag and large plain pipe fill up with a ragoût mixture as below; place on each the little top strip of paste that was removed from the centre, and then dish them on a paper on a flat or entrée dish and use, serving one to each person for ball supper, &c.



Ragoût for Croustades à la Crème Montglas.—Take the breast or some other pieces of cold cooked chicken, and some pieces of cooked sweetbread or calf's brains, about two tablespoonfuls, two or three truffles and button mushrooms, all cut up in dice shapes, and then mixed with half a pint of stiffly-whipped cream that has been seasoned with salt and a dust of cayenne pepper, and then use.

Little Lobster Patties à la Crème

Petites Bouchées de Homard à la Crème

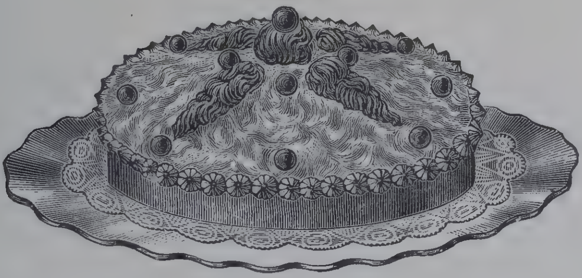
Take some little pastry cases (vol. i. page 155) and fill them when cold with the ragoût of lobster, as below, using a forcing bag and large plain pipe for the purpose; dish up on a dish-paper, garnish with raw green parsley just before serving, place on the top of each a little tarragon and chervil, and serve for an entrée or second-course dish, or for any cold collation.

Ragoût for Lobster Patties à la Crème.—Take the meat from a small cooked lobster, cut it into small square pieces, put it into a pan with a quarter-pint of stiffly-whipped cream, a quarter-pint of stiff Mayonnaise sauce (vol. i.), half a pint of liquid aspic jelly, and a little chopped tarragon and chervil; stir together on ice till beginning to set, season with a teaspoonful of tarragon vinegar, a dust of Marshall's Coralline Pepper, and use.

Fleur with Meringue

Fleur au Meringue

Have a plain or fancy fleur ring buttered and place it on a buttered paper on a baking-tin, line the ring with short paste (vol. i. page 39), prick it well on the bottom to prevent it blistering, trim it off evenly round the edge of the ring with a knife, and partly fill up the inside with a pastry custard (vol. i. page 41); put a few little pieces of butter here and there on the top to keep it moist, and bake in a moderate oven for twenty-five to thirty minutes, when the custard should be a pretty golden colour, then remove the fleur ring, and mask the top of the custard over with a layer of any nice jam; fill up the fleur with a stiff Meringue mixture (vol. i. page 325), putting it on ornamentally by means of a forcing bag and pipe, then dust over with icing sugar from a dredger, and place it in a moderate oven for twelve to fifteen minutes to dry; then arrange neatly on the top some nice dried or fresh fruits such as strawberries or cherries, dish on a paper or napkin, and serve for a dinner or luncheon sweet, or for any cold collation.



Fleur with Pistachios

Fleur aux Pistaches

Line a fleur ring with paste as for Fleur of Apples, and before baking fill it with a custard (as below), then bake it for about thirty minutes; remove the fleur ring and place a band of buttered paper round the fleur, pour in the soufflé mixture (as below) and bake again in a moderate oven for twenty to twenty-five minutes. Take it up, remove the paper, and serve at once with a few finely-chopped pistachio kernels sprinkled on the top and a good Apricot sauce (vol. i.) round it. This is a very good sweet for dinner or luncheon, and any left will be nice when cold, cut in slices and served with whipped cream sweetened and flavoured with vanilla or other essence.

Custard for Fleur with Pistachios.—Mix together one ounce of fine flour, two ounces of butter, one raw yolk of egg, one and a half ounces of castor sugar, and a quarter of a pint of milk, and stir this over the fire until it boils; then mix into it a tablespoonful of orange-flower water, a dessertspoonful of Maraschino syrup, a wineglass of Silver Rays (white) Rum, and one ounce of pistachio nuts which have been blanched and chopped.

Soufflé Mixture for Fleur with Pistachios.—Put into a stewpan one and a half ounces of fine flour, one and a half ounces of butter, one and a half tablespoonfuls of castor sugar, barely half a pint of new milk, and two raw yolks of eggs; mix well together, and stir over the fire until it boils; then add a few drops of vanilla essence, a tablespoonful of orange-flower water, two ounces of blanched and chopped pistachio nuts, and three large or four small whites of egg which have been whipped till very smooth; when well mixed together, use.

Pastry with Preserve

D'Artois au Confiture

Take half a pound of puff paste (vol. i.), give it six turns, then roll it out about a quarter of an inch thick, and cut from it two strips about half a yard long by four and a half to five inches wide; place one strip of the paste on a well-wetted cold baking-tin, and brush over the top side with cold water; then place straight down the centre of one slice a layer of any nice jam about one inch think and one and a half inches wide; place the other strip of paste on the top of the one with the jam, arranging the two evenly together, and pressing the edges well to prevent the jam escaping; mark the edges of the paste in Vandyke shapes with a small sharp-pointed knife, and, with a pastry brush, brush all over the paste with whole raw beaten-up egg. Make some incisions in the top of the paste from one side to the other, taking care that the incisions are not more than the eighth of an inch deep, and arranging the cuts so that the space between each is about one inch; any pretty design can be drawn by the knife on each of these pieces. When ready put the paste into a quick oven, and let it remain for about ten minutes, when the baking-tin must be drawn to the mouth of the oven, and the paste dusted over with icing sugar by means of a dredger, as this will give the pastry a glazed appearance. Re-close the oven door, and allow the paste to bake for about twenty to thirty minutes, when it should have risen about four times its original size; leave it till somewhat cool, then cut through each strip with a sharp-pointed knife, and dish up the portions in a pile or *en couronne* on a dish on a paper or napkin, and serve for luncheon, &c.

Roll Jam Pudding

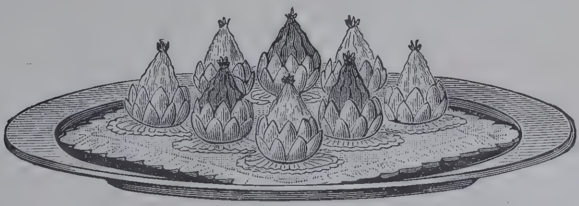
Pouding au Confiture

Make a pound of suet paste (vol. i. page 39), roll it out into a square about a quarter-inch thick, and spread over it a layer of any nice thick jam; roll up the paste into a neat form, put it into a wet floured cloth, tie it up at each end and in the centre, and put it into a saucepan of boiling water that has been seasoned with a little salt; let it simmer for about two and a half hours, then take it up, remove the cloth, and turn the pudding on to a hot dish. Serve for a sweet for luncheon whilst quite hot.

Pastry Artichokes à la d'Estrées

Artichauts Pâtisseries à la d'Estrées

Take some artichoke moulds of two sizes and line them very thinly with wafer paste (prepared as for Pompadours), place a piece of buttered paper in each and fill them up with raw rice or any other dry grain, and bake in a moderate oven till the paste is a nice golden colour; then remove the papers and rice and place one of the smaller cases inside a large one, joining them together at the bottom with a little Royal icing (vol. i.); place a small cone of Almond icing (vol. i. page 41) in the centre of each, mask these over with meringue mixture, as below, using bags and rose pipes for the purpose, sprinkle with a little finely-chopped pistachio nuts, and dish up the artichokes on a fancy paper. Serve for a sweet for dinner, luncheon, or any cold collation.



Meringue Mixture for Pastry Artichokes à la d'Estrées.—Take four raw whites of eggs and a pinch of salt and whip them together till quite stiff, then mix with boiling syrup prepared as below; divide into three parts, colour one part with a few drops of carmine and another with enough sap green to make it the colour of pistachio, and leave the other part white; then use as instructed above.

Syrup for Pastry Artichokes à la d'Estrées.—Put half a pound of loaf sugar to cook with a quarter-pound of water, keep it well skimmed and boil to a thick syrup; whip four whites of eggs very stiffly with a pinch of salt, add this to the boiled sugar, and use by means of a large forcing bag and rose pipe.

Little Baden-Baden Cakes

Petits Gâteaux à la Baden-Baden

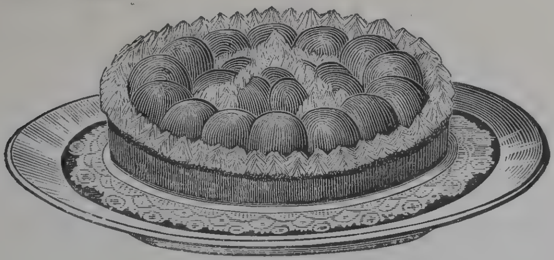
Take some little fluted bouche cups or tartlet tins, line them about one-eighth of an inch thick with puff paste (vol. i.), pressing the same well into the shape of the moulds. Prepare a custard mixture by mixing in a stewpan three raw yolks of eggs, with two and a half ounces of castor sugar, a quarter of an ounce of butter, a few drops of vanilla or other flavouring, and four tablespoonfuls of cream or milk; stir over the stove till quite thick, but do not let it boil; then gently add to it three whites of eggs which have been whipped stiff with a pinch of salt, add a large tablespoonful of finely-chopped blanched almonds; put a little of this mixture into each of the tins, and bake for fifteen to twenty minutes till the custard is a nice brown on the top. Take up, remove the cakes from the moulds, stand them on the pastry rack, and when cold mask them with Maraschino glace (vol. i. page 42), and sprinkle the top of each with a little chopped pistachio; when the icing is cold, dish up the little cakes on a fancy paper, and serve.

Fleur of Apricots

Fleur aux Abricots

Prepare a pastry fleur case as in recipe 'Fleur of Apples à la Crème,' and when cold fill up the centre with apricots (tinned apricots can be used if liked). If fresh apricots are used prepare some syrup (vol. i. page 42), put the apricots into it, allow it to come to the boil, and let them simmer for about fifteen minutes; then remove the apricots and reduce the syrup in which they were cooked to the consistency of thick cream, strain it, and when cool pour it over the fruit. Prepare some

Royal icing (vol. i.), put it into a forcing bag with a rose pipe, and with it ornament the edge of the fleur as shown in the engraving, also

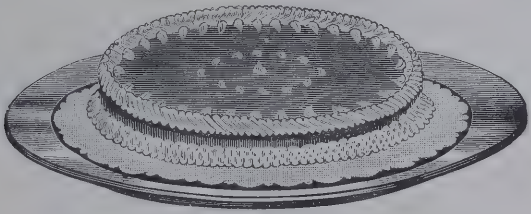


ornament between the apricots. Dish up the fleur and serve. Any other fruit can be used in the same way.

Fleur of Apples à la Crème

Fleur de Pommes à la Crème

Take a plain round fleur ring, lightly butter it, and place it on a baking-tin on a buttered paper; then line it about a quarter of an inch thick with paste for tarts (vol. i. page 39), pressing it well to the side of the ring; trim the paste evenly, prick the bottom well with a fork to prevent it blistering, line the paste with a buttered paper, and fill up with raw rice or any dry grain; bake it in a moderate oven from thirty to forty minutes. Then remove the paper and rice, dust over the inside of the fleur with a little castor sugar, and put it again into the oven for about fifteen minutes to dry. When cooked take up the fleur, remove the ring, and set the paste on one side. When cold fill it up with the apple purée (as below), cover this over with the uncoloured whipped cream (as below), smooth it over with a cold wet palette-knife, and with the rose-coloured cream ornament the top of the fleur in any pretty design, using a forcing bag and small rose pipe for the purpose. Form a little border round the edge of the fleur with some blanched and shredded pistachio nuts, and dish up on a dish-paper as in the illustration. Serve for a sweet for dinner, luncheon, or for any cold collation.



Purée for Fleur of Apples à la Crème.—Take one and a half pounds of good cooking apples, peel and slice them, and put them into a stewpan with half a pint of water, three ounces of castor sugar, the peel of one lemon, two bayleaves, and one ounce of butter; boil till into a pulp, then rub through a fine hair sieve, and use.

Cream for Fleur of Apples à la Crème.—Take half a pint of double cream, whip it very stiff, sweeten it with a little castor sugar, flavour with a few drops of vanilla essence, and use. To make it rose colour, add a few drops of Marshall's Liquid Carmine.

Fleur of Apples and Almonds à la Vienne

Fleur de Pommes aux Amandes à la Vienne

Prepare a pastry fleur case with paste as below and cook it as for Fleur of Apples, and when it is baked fill up the inside with the purée of apples (vol. i. page 33) to within a quarter of an inch of the top, then cover this purée with almond paste (vol. i.), and place the fleur again in a moderate oven for about twenty minutes, when the top should be a pretty brown colour; ornament the edges of the fleur by means of a bag and small plain pipe with a little Royal icing (vol. i.) coloured pink with Marshall's Liquid Carmine, and dish up on a dish-paper. Serve for a dinner or luncheon sweet or for any cold collation. The above quantities are sufficient for six to eight persons.

Paste for Fleur of Apples and Almonds à la Vienne.—Take four ounces of fine flour and rub into it one and a half ounces of butter, one and a half ounces of castor sugar, two ounces of finely-chopped blanched almonds, and one raw yolk of egg; stir all together, and then mix with orange-flower water into a stiff smooth paste, roll out about a quarter of an inch thick, and use.

Gooseberry Tartlets à la Crème

Tartelettes de Groseilles Vertes à la Crème

Take about a pint of gooseberries, top and tail them, and then put them in a nice thick sugar syrup to boil till the skins begin to crack, then tip them out in a vessel to cool. Prepare some tartlet paste cases as for Tartlets à la Princesse; dust the cases inside with castor sugar, and put them again in the oven for about eight minutes; take them out, and when they are cool partly fill them with the gooseberries. Have some thickly-whipped cream that is sweetened, mask the tartlets entirely with it, and smooth it over with the palette-knife; put a little of the same cream into a bag with a little fancy pipe, and garnish the tartlets round the edge in the shape of little roses; sprinkle a little coloured sugar over, and serve on a dish-paper.

Lemon Cheese Cakes

Gâteaux de Fromage au Citron

Work four ounces of butter in a basin till quite like a cream, then mix into it five ounces of castor sugar, and work together for about ten minutes; now add two raw yolks of eggs, the finely-chopped peel of three lemons and the juice of the same, one stale penny sponge cake made into crumbs, and six or eight finely-chopped sweet almonds; work these into a perfectly smooth paste, and add one tablespoonful of orange-flower water, two tablespoonfuls of brandy or any liqueur or syrup, and the whites of two eggs that have been whipped stiff with a pinch of salt; the mixture must not be worked much after the whipped whites are added. Prepare a paste as follows:—Rub six ounces of butter into a half-pound of fine flour till quite smooth; add one and a half ounce of castor sugar and one raw yolk of egg, and mix into a stiff paste with cold water; roll it out about one-eighth of an inch thick, line some little bouche or tartlet cups with it, then pour in the above mixture, and bake in a moderate oven for twenty-five to thirty minutes; when the cakes have been in the oven for ten minutes dust over the tops with a little icing or fine castor sugar to glaze them. When cooked, remove them from the tins and garnish round the edges of the custard mixture with little pieces of cut candied lemon and citron peel and dried uncrystallised cherries cut in diamond shapes; dish the cakes on a dish-paper or napkin, and serve for a sweet for dinner, luncheon, or supper. The above quantity will make about sixteen to eighteen cakes.

Maids of Honour

Filles d'Honneur

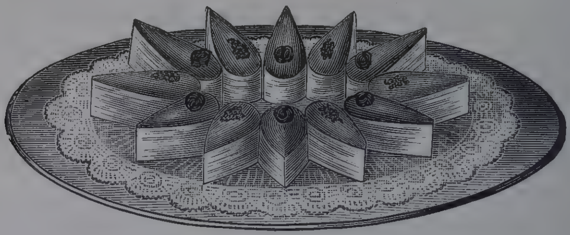
Line some small patty pans that have rather deep bottoms about a quarter of an inch thick with puff paste, trim off the edges and prick the bottom well to prevent it blistering; then fill up with a mixture prepared as below, and bake in a moderate oven for about twenty-five minutes; when cooked remove from the tins, dish up on a dish-paper, and serve for a sweet for dinner, luncheon, or cold collation.

Custard for Maids of Honour.—Break three fresh eggs in a basin and mix them with not quite a quart of new milk; then whip these together for two or three minutes, add the strained juice of two lemons, and then pour into one quart of boiling water; let this stand for about ten minutes, then remove the curds which have formed, and to them add five raw yolks of eggs, half a pint of clotted cream, the finely-chopped peel of a lemon, a pinch of grated nutmeg and cinnamon, a large wineglassful of brandy, a tablespoonful of orange-flower water, eight drops of vanilla essence, two ounces of castor sugar, and six ounces of washed and dried currants; beat these ingredients up with a whisk, and then use as directed above. Silver Rays (white) Rum may be used for the brandy.

Marguerite Pastry

Pâtisserie à la Marguerite

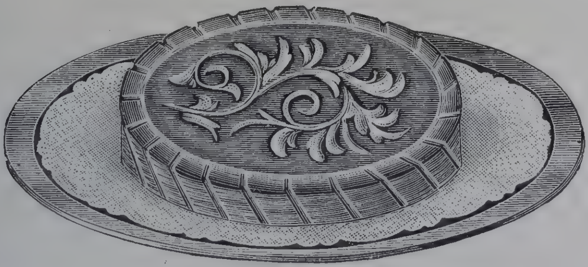
Take some puff paste, roll it out about a quarter of an inch thick, and cut it out with a heart-shaped cutter which has been made hot by being dipped into boiling water; place the pieces on a wetted baking-tin, brush each all over with whole beaten-up egg, and then make an incision on the top of each with another hot wet heart-shaped cutter, about one inch from the edge, making the incision about a quarter of an inch deep; bake in a rather quick oven for twenty-five to thirty minutes, when they should be a pretty pale brown colour; when cooked take up and remove the little tops and scoop out the insides, so as to form a little case; fill these with a cream of chestnuts by means of a forcing bag and plain pipe; replace the little tops on the cases, and then glaze the outsides with Vanilla and Maraschino glaces (vol. i.), sprinkle the tops with a little finely-chopped pistachio, and place on the top of each a crystallised violet; when the glace is set, dish up on a dish on a paper or napkin and serve for a sweet for dinner, &c.



Chestnut Cream for Marguerite Pastry.—For ten to twelve persons prepare half a pound of sound chestnuts that have been weighed after being skinned (see recipe 'Timbal à la Christina'), then put them into a stewpan with half a pint of cream, two and a half gills of milk, a tablespoonful of brandy, a few drops of essence of vanilla, two tablespoonfuls of orange-flower water, four ounces of castor sugar, and one ounce of fresh butter. Cover the pan over with the lid, place it on the stove, and let the nuts cook till tender, which will take about one to one and a half hours; then rub through a fine wire sieve, and mix with a tablespoonful of Maraschino, half a pint of stiffly-whipped cream, and a few drops of carmine; mix into a nice smooth paste, then fill up the cases as directed above.

Mince Pie à la Française

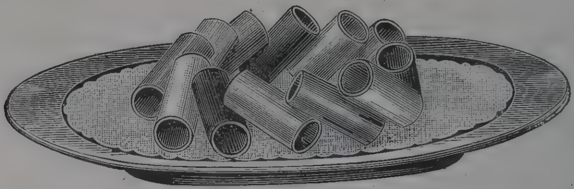
Prepare one pound of puff paste (vol. i.), roll it out about half an inch thick, and cut it into two pieces; place one piece on a wetted baking-tin, brush it over with cold water, and place in the centre of it about one pound of mincemeat (vol. i. page 339), forming this in a round, flat shape; then place the other piece of paste on the top, press both pieces together, put a meat plate on the top face downwards, and with a sharp-pointed knife cut the paste to the size; remove the plate, brush the pie over with raw beaten-up whole egg, and mark round the edge and in the centre with a pretty design similar to that shown in the engraving; put the pie into a quick oven for about ten minutes, then take up, dust it all over with icing sugar with a dredger, return it to the oven, and bake for about thirty-five to forty minutes, when the pie should be a pretty, bright golden colour. Dish up on a hot dish on a dish-paper, and use for luncheon or dinner. The remains of the paste can be used for small mince pies, or any dish where puff paste is needed.



Pompadours

Pompadours

Put into a basin two ounces of fine flour and one ounce of castor sugar, and rub into it till smooth half an ounce of good butter; mix with this a dessertspoonful of orange-flower water, a saltspoonful of vanilla essence, and one raw yolk of egg, and when perfectly smooth roll it out quite thinly on a floured slab or board; cut the paste in oblong pieces the length of the moulds, and broad enough to go round them; fold these pieces round the pompadour tins that have been lightly buttered, place these on a sheet of greased foolscap paper on a greased baking-tin, and bake in a moderate oven for fifteen to twenty minutes, when they should be a pretty fawn colour. Take them up, and when somewhat cool detach the cases from the tins and set them aside till cold; then, by means of a forcing bag with a plain pipe, fill them with cream, as for meringue (vol. i. page 328), stand them on a pastry rack on a dish, and mask them in three divisions with Coffee glace (vol. i.), Maraschino glace (vol. i.), and red glace, coloured by means of a little liquid carmine; let these set, then dish up the pompadours as shown in the engraving on a fancy dish-paper, and serve for a sweet for dinner, luncheon, or ball supper.



Meringue Tartlets

Tartelettes Meringues

Take some very small bouche or tartlet moulds and line them about one-eighth of an inch thick with short paste (vol. i.); prick the paste at the bottom and trim off the edges, then place a piece of buttered paper in each, and fill up the centres with rice or any dry grain; put them on a baking-tin and cook in a moderate oven for fifteen minutes; then remove the grain and the papers, and partly fill the paste cases with the preserve (as for Princess Tartlets), and by means of a forcing bag and a plain pipe fill them up with a Meringue mixture (vol. i. page 41); dust over the tops with icing sugar, and put them into a rather cool oven to dry. When a pretty fawn colour and quite crisp remove from the oven, dish them on a paper or napkin, and serve for dinner, luncheon, or for any cold collation.

Princess Tartlets

Tartelettes à la Princesse

Take some tartlet or small bouche tins and thinly line them with short paste (vol. i.), place a little buttered paper inside each, fill them with rice or any other dry grain, and bake them in a moderate oven for fifteen to twenty minutes; then remove the papers and grain and partly fill each case with a mixture of preserve (as below), cover this over with Meringue mixture (vol. i.), using a forcing bag and pipe for the purpose; dust over the tops with icing sugar, place them on a baking-tin and dry them in a moderate oven for about fifteen minutes, let them cool, glaze them over with Coffee glace (vol. i.), and serve when cold on a dish-paper for dinner or luncheon.

Preserve for Princess Tartlets.—Take two tablespoonfuls of apricot jam, and mix it with a quarter-pound of any dried fruits cut into dice shapes, flavour with four or five drops of pineapple or vanilla essence, and half a glass of Silver Rays Rum, mix well together, and use.

Tagliarini à la Florence

Tagliarini à la Florence

Take five ounces of fine flour, a pinch of salt, one ounce of butter rubbed together till smooth, a dust of Marshall's Coralline Pepper, the strained juice of one lemon, two raw whole eggs; mix together into a smooth stiff paste with enough white wine to moisten, then roll out wafer thin on a well-floured slab, and frequently turn the paste over during the rolling; then cut up into three-inch square pieces, put it into a stewpan containing boiling water seasoned with a little salt, simmer for half an hour, then drain and place on a dish on a layer of cooked sliced tomatoes as used for garnishing, and on the tomatoes sprinkle a little grated Parmesan cheese; then place a layer of the Tagliarini, repeat the layers till the dish is nearly full, and, lastly, the tomatoes; then cover with Cheese Cream sauce (see recipe), and stand the dish in a tin containing boiling water and cook in a quick oven for about fifteen minutes; then place on a dish on a paper or napkin, and serve in a boiling state for luncheon or second course, or as a meagre dish.

Vol-au-Vent with Fruits

Vol-au-Vent aux Fruits

Prepare a vol-au-vent case of puff paste as for 'Vol-au-Vent à la Prince George,' place it on a baking-tin in the oven to dry, then place it on the dish on which it is to be served. Take some cooked fruits, such as cherries, grapes, or any nice dried fruits; dip each piece into sugar boiled to the crack, and stick them all over the outside of the vol-au-vent; fill up the centre with a macedoine of fruits (see recipes), garnish the outside with spun sugar, and, if liked, the syrup in which the fruits were cooked can be served round the dish. This dish can be served either hot or cold.

Veal Pie à la Savoyarde

Pâté de Veau à la Savoyarde

Take two and a half to three pounds of lean veal (the fillet for preference) and cut it into neat thin slices about two inches in diameter, bat these out with a cold wet chopping-knife, season them with coralline pepper and salt, and sprinkle with finely-chopped raw parsley, bayleaf, thyme, and washed and dried fresh chopped mushroom and eschalot; place on top of each piece of veal a thinly-cut piece of fat and lean raw bacon of the same size as the veal, and on the bacon put a raw bearded oyster; then roll up the fillets into cylinder shapes, and arrange them in a pie dish so that they form a conical shape in the centre. Sprinkle over a little flour, pour into it the strained liquor from the oysters and some nice light stock, and when the dish is full wet the edge of the dish and place a layer of puff paste (vol. i.) about one inch thick and the same width as the rim round it; then wet this paste and cover over the top of the pie with a layer of puff paste about half an inch thick; press the edges well together, trim them, and scallop them with a knife, and brush the top over with whole raw beaten-up egg; mark it with a small pointed knife, as in engraving, place the pie on a baking-tin, and bake in a moderate oven for about two hours; then take up and serve on a hot dish on a napkin or dish-paper, for luncheon, breakfast, or for a remove for dinner. The pie may also be served cold.

Pork Pie

Pâté de Porc

Free some fresh pork from bone and skin, then pass it through a sausage machine; season it with salt and pepper, and mix with each pound a quarter-pint of light gravy or water, and, if liked, a tablespoonful of finely-chopped sage that has been rubbed through a fine wire sieve. Butter a square fleur mould, and line it with short paste (vol. i.) about a quarter-inch thick; press this well to the side of the mould, prick the bottom with a fork, then fill in with the prepared meat. Cover over the top with some of the same paste, making a small hole in the centre; wet the edges with cold water, and press them well together. Ornament the top in any pretty design with paste of the thickness of a wafer, place round the outside of the mould a well-greased paper, and put in a moderate oven to bake for one and a half to two hours. When cold, fill up the pie with light clarified stock made from pork bones or from veal or rabbit boilings; remove the mould and paper, arrange the pie on a dish on a dish-paper, and garnish with little blocks of aspic jelly or little sprigs of fresh parsley (see engraving of Pheasant Pie à la Française).

Raised Fish Pie à l'Impériale

Pâté de Poisson à l'Impériale

Prepare a paste (see Raised Pie Paste, vol. i. page 39), roll it out rather better than a quarter of an inch thick, and with it line a buttered French raised-pie mould; press the paste well to the inside of the mould to take the impression well, line the inside of the paste with a fish farce (vol. i.) about half an inch thick, wetting the hands with cold water whilst arranging it; place small fillets of raw salmon or mullet or trout, sole, &c., round on the farce, and set them with another thin lining of the farce. Arrange in the centre of the pie some raw sliced salmon, cooked lobster, raw bearded oysters, truffle, mushrooms, picked cooked shrimps, or some prepared crayfish bodies (in bottle), and some little pieces of fillets of soles, or any other nice white fish; place a layer of the fish farce on the top, cover over with the paste, ornament the paste in any pretty design, leave a little opening in the top, surround it with a high buttered paper, and cook the pie in a moderate oven for two and a half to three hours, or longer if the pie is very large. When cooked, set it aside till cold, remove the paper and tin, and through the hole in

the paste fill up the pie with some good clarified fish stock (as below), using a funnel; leave till set, dish the pie on a dish-paper, garnish it with aspic jelly, cut in any pretty design or chopped finely, and serve with Mayonnaise, Suédoise, or Tartare sauce (vol. i.) handed in a sauce-boat. This pie is excellent either for ball suppers, luncheons, hunt breakfasts, &c.

The quantities sufficient for a No. 2 size mould will be one and a half pound of whiting, haddock, or cod, one pound of salmon to be cut in thin slices, a small lobster, six large or twelve small oysters, a quarter-pint of picked shrimps or one small bottle of crayfish bodies, four sliced truffles, and eight large sliced cooked button mushrooms.

Clarified Stock for Raised Fish Pie à l'Impériale.—Take the bones from the white fish, and the beards and liquor from the oysters, as well as the inside from the head of the lobster, and put all together into a stewpan with two sliced onions, a bunch of herbs, six peppercorns, two cloves, a pinch of salt, two wineglassfuls of white wine, and one ounce of glaze; cover with a little light stock or water, and boil for about one hour, then strain it, and add for each quart one ounce of Marshall's Finest Gelatine; clear with four raw whites and shells of eggs beaten up together; let it boil up and then strain it through a cloth; when it begins to set use as above.

Fish Pudding

Pouding de Poisson

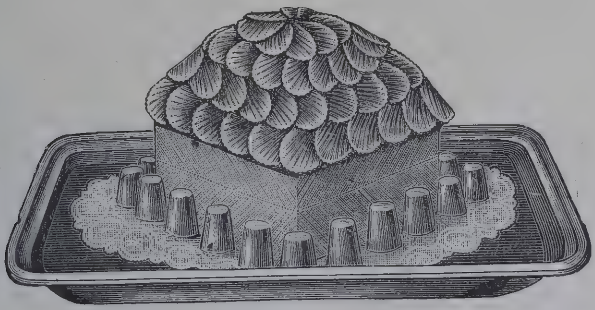
Line a well-buttered pudding basin with suet paste (vol. i. page 39), fill up the inside with any nice pieces of cold cooked fish, slices of hard-boiled eggs that are seasoned with chopped raw parsley, eschalots, mignonette pepper, and salt, and washed and finely-chopped fresh mushrooms; fill up the basin with the sauce prepared as below, wet the edges of the paste with cold water, and cover over the top with some more of the paste; trim the edges evenly, tie up the basin in a cloth, and cook the pudding in a saucepan of boiling water for about three hours; then take up, remove the cloth, turn out the pudding on to a hot dish, sprinkle over with a little raw parsley and lobster coral, and serve while quite hot for luncheon.

Sauce for Fish Pudding.—Put one and a half ounces of butter into a stewpan with one and a half ounces of fine flour, stir together till well mixed, then add half a pint of water, the juice of a lemon, half a gill of cream; stir till it boils, tammy, and use.

Pheasant Pie à la Française

Pâté de Faisan à la Française

Take a square fleur mould, butter it inside, and place it on a baking-tin on a double fold of foolscap paper that is buttered; then line the mould about a quarter of an inch thick with short paste (vol. i.), pressing the paste well into the shape of the tin; take a picked, singed, cleansed and boned pheasant, cut it up in neat joints, lay these open and season them with a little mignonette pepper, a very little salt, and washed and chopped fresh mushroom, a little eschalot, thyme, bayleaf, parsley, and the livers of the pheasants finely chopped; place a little piece of *pâté de foie gras* about the size of a Spanish nut in each piece of pheasant, and then roll up the pieces in cylinder shapes, and place these pieces one on the other in the pie until it is full. Wet the edge of the paste and roll out some more paste about half the thickness of that used for the lining of the mould, cover the pie over, and trim the edges; roll out the remainder of the paste perfectly thin like a wafer, and stamp it out in rounds about one and a half inches in diameter, and by means of a knife work out the rounds of paste in the form of small shells. Wet the top of the pie paste over with a little cold water, using a paste brush for the purpose, and then place the little shells on the top until it is quite covered; make a little hole in the centre of the top so as to be able to fill the pie up with gravy when cold; place a band of buttered paper round, so as to stand about three inches above the pie, and put it into a moderate oven, and bake for one and a half to two hours; during the baking keep the top of the pie covered over with a wetted paper to prevent the paste getting browned, as it should be a pretty fawn colour when cooked. Put it away till cold, then fill up with gravy made from the bones as below, and then remove the tin from it; place the pie on a dish on a dish-paper, and garnish it round with nice blocks of cut Aspic Jelly



(vol. i.), and serve for any cold collation, such as for supper, luncheon, race meetings, &c.

GRAVY FOR FILLING UP PHEASANT PIE.—Take the bones of the birds, chop them up finely, and put them in a stewpan with an ounce of butter, a sliced onion, two bayleaves, a sprig of thyme and parsley, a sprig of marjoram, and a pinch of mignonette pepper; put the cover on the pan, and fry the contents for about fifteen minutes, giving the pan an occasional shake while frying; then add about one quart of good stock, and let it simmer gently on the side of the stove for about three-quarters of an hour; strain and remove the fat, and dissolve in the liquor a quarter of an ounce of Marshall's Leaf Gelatine, and use when cooling and when about the consistency of cream.

Italian Pie

Pâté à l'Italienne

Take two and a half to three pounds of lean fillet of veal, cut it into thin slices, bat them out with a cold wet chopping-knife and cut them into squares about two inches in diameter; season one side with pepper, salt, chopped fresh mushroom, bayleaf, thyme, parsley, eschalot, and a little sage; roll each into cylinder shapes, and arrange in the bottom of a pie-dish closely together. Place on the meat some very finely cut slices of ham or bacon also cut in small squares, place on the bacon a layer of herb farce balls (vol. i. page 36) made about the size of a yolk of egg, alternating these with hard-boiled yolks of eggs; arrange on this another layer of the fillets, then another of the bacon and farce balls and yolks, and continue this till the dish is nearly full, then fill up with good warm white stock, made from veal, rabbit, or chicken, and leave till the gravy is set and firm; cover the top over with a good puff paste (vol. i.), ornament it with any prettily-cut pieces of the same paste. Bake for two to two and a half hours in a moderately hot oven, when the paste should be a pretty golden colour; make a hole in the top of the paste, and by means of a funnel pour in some of the above-mentioned white stock, and serve hot or cold for hunt or ordinary breakfasts, luncheon, or ball supper, or for shooting parties.

Little Pies à la Déjeuner

Petits Pâtés à la Déjeuner

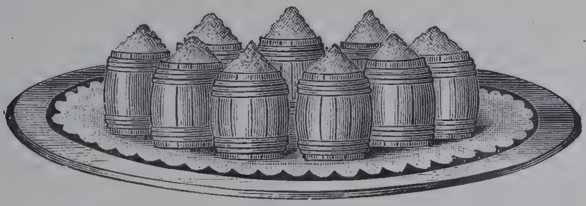
Take some pieces of puff paste (vol. i.) about four inches square; wet the top sides of the paste with cold water, and place in the centre of each some of the prepared purée as below; close the paste over, brush over with the whole of a raw egg beaten up, place them on a cold wet baking-tin, and bake them in a quick oven for about twenty minutes, when they should be a pretty golden colour. Dish them up on a dish-paper, garnish with a little raw green parsley, and serve for luncheons or ball suppers.

Purée for Pies à la Déjeuner.—Take half a pound of cold cooked white meat, such as chicken, rabbit, or pheasant, half a pound of cooked ham or tongue, three hard-boiled yolks of egg, two large tablespoonfuls of thick Bechamel sauce (vol. i.), and two ounces of fresh butter; season with a little salt and white pepper, pound together, and rub through a wire sieve; mix well with a teaspoonful of chopped raw green parsley and one finely-chopped eschalot, and use.

Little Patties à la Montrose

Petits Pâtés à la Montrose

Lightly butter some little barrel moulds, and line them with short paste (vol. i.), fill them with a ragoût prepared as below and close the tops in with a little round of the same paste, leaving a small hole in the centre; put the moulds into a moderate oven and bake till a pale golden colour; then remove and leave in the moulds till cold. Have some well-flavoured cool clarified gravy and fill up each barrel with it, using a small funnel for the purpose, and if served cold, garnish the top of each with chopped aspic jelly. Dish on a paper or napkin, and serve for luncheon, ball supper, races, shooting parties, &c. They can be served as a hot dish if liked, and may also be filled with any kind of cold game or poultry or mutton.



Ragoût for Patties à la Montrose.—Take some cold game or poultry, or roast mutton, beef, or lamb, and cut it into dice shapes, mix with it a very little good stock to moisten it, and a little cooked button mushrooms, truffle, ham, or foie gras may be added.

Gravy for Patties à la Montrose.—Take one ounce of glaze, mix it with half a pint of aspic jelly or consommé that is in a stiff jelly, boil up with a finely-chopped eschalot, one fresh mushroom chopped, a teaspoonful of chopped parsley, then use when cooling. This may be flavoured with a wineglassful of sherry if liked.

Potato and Onion Pie

Pâté de Pommes de Terre et Oignons

Take some peeled and finely-sliced onions and potatoes, allowing half a pound of onions to one pound of raw potatoes; fry the onions in butter or dripping till a pale golden colour, and season them with pepper and salt. Take three ounces of finely-chopped beef suet, three ounces of chopped lean ham or bacon, the same of finely-chopped cooked chicken, and mix with this a dessertspoonful of finely-chopped raw parsley. Have a pie dish slightly greased, arrange the potatoes and onions alternately in this, sprinkle over each layer a little of the chopped meat, &c., and continue these layers till they form quite a pile; fill up the dish with good light gravy or stock; wet the edges of the dish with cold water, and put a strip of puff paste (vol. i.) the size of the rim round the edges. Wet the upper side of this, then cover the whole of the pie with puff paste about half an inch thick; press this well to the band of the paste, trim the edges evenly, brush over with whole raw beaten-up egg, mark in any pretty design with a small knife, scallop the edges, stand the pie in a baking-tin, pour water in this to about an inch in depth, and bake the pie in a moderate oven for one and a half to two hours; then take up and serve hot on a paper or napkin as a remove.

Twice Laid

Take a well-buttered pie dish, sprinkle it all over with some finely-chopped eschalot, cooked lean ham, parsley, thyme, and bayleaf. Take some cold cooked fish, such as cod, salmon, &c., pull it into pieces, and for one and a half pounds of fish take six hard-boiled eggs and twelve filleted anchovies cut up in tiny squares. Take a pint and a half of thick Soubise sauce (vol. i.), pour a layer of it on the bottom of the dish, sprinkle over the sauce some grated Parmesan cheese, and on this arrange a layer of the fish and egg, then another of the sauce, and so on until the dish is almost full; sprinkle over the top seasoning in the same manner as the dish was seasoned, cover over the top with a crust of potatoes (see recipe, 'Poisson à la Crème'), brush over with whole beaten-up raw egg, garnish with little fancy shapes of puff paste (vol. i.), place it on a baking-tin, and cook in a quick oven for forty to sixty minutes, when it should be a nice golden colour. Serve on a dish on a paper or napkin in a perfectly boiling state for dinner or luncheon. Any remains of cold fish, poultry, or meat can be utilised in the same way

Little Cases à la Breteuil

Petites Caisses à la Breteuil

Prepare, for six to eight persons, a quarter of a pound of puff paste, and cut it in lengths about two and a half inches by one and a half inches wide and a quarter of an inch thick; place these pieces on a wetted baking-tin, brush them over with whole beaten-up raw egg, and mark the top of each strip with a pointed knife about half-way through the paste, making a border about a quarter of an inch from the sides all round; this will allow the oblong inner piece to be removed when cooked; put into a moderate oven and bake for fifteen to twenty minutes, then remove the inner portions and fill up the cases thus formed with a ragoût prepared as below. Slightly season some stiffly-whipped cream with salt and a dust of coralline pepper, put it into a forcing bag with a rose pipe, and arrange a little of the mixture on the top of each case in the form of a leaf; sprinkle with a little lobster coral and hard-boiled yolk of egg, dish on a hot dish on a dish-paper or napkin, and serve for a luncheon or second-course dish or for a cold collation.

RAGOÛT FOR LITTLE CASES À LA BRETEUIL.—Put into a stewpan four large tablespoonfuls of thick cream, one ounce of fresh butter, three raw yolks of eggs, a pinch of salt, a dust of coralline pepper, and a saltspoonful of French and the same of English mustard mixed with a dessertspoonful of strained lemon juice; stand the stewpan in the bain-marie and stir the contents until they thicken, then add the hard-boiled yolks of four eggs that have been rubbed through a wire sieve, the half of a cooked lobster that has been chopped fine, and two boned anchovies that have been rubbed through a sieve; let these ingredients get hot, put them into a forcing bag with a plain pipe and fill up the cases.

Gnocchi à la Française

Gnocci à la Française

Put into a stewpan half a pint of water, four ounces of butter, a good pinch of salt and coralline pepper, a tiny dust of ground mace or cinnamon, two very finely-chopped eschalots; bring to the boil, then add five ounces of fine flour, and stir quickly into a paste; then mix into it two large well-beaten-up raw eggs, one ounce of warm glaze, two ounces of grated Parmesan cheese. When well stirred and quite smooth put the mixture into a forcing bag with a large plain pipe and force out, cutting with a knife into lengths of about one inch, and allowing them to drop from the knife into a stewpan containing boiling water seasoned with salt; bring the contents of the pan to the boil, then draw aside and poach for about fifteen minutes, and drain on a hair sieve. Take an entrée dish, butter it, and place a layer of Cheese Bechamel (see recipe) on the bottom of it, then place a layer of the Gnocchi, repeating the layers till the dish is full to within half an inch of the top, lastly putting some sauce; then cover with Cheese Cream sauce (see recipe), and stand the tin containing the Gnocchi in a tin with boiling water; put into a hot oven for fifteen to twenty minutes, and when a good brown colour sprinkle over it some French capers, and serve on a dish on a paper or napkin for luncheon or second course while quite boiling.

Cheese Bechamel for Gnocchi à la Française.—Take one pint of thick Bechamel sauce (vol. i), a quarter of a pint of cream, and a quarter of a pound of grated Parmesan cheese; mix and use.

Gnocchi à l'Italienne

Gnocci à l'Italienne

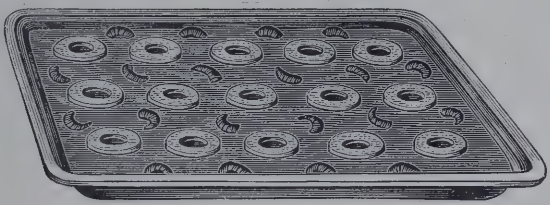
Take two pounds of hot freshly-boiled potatoes, rub them through a wire sieve, mix with three ounces of warm butter, a pinch of salt and coralline pepper, one and a half ounces of grated Parmesan cheese, four raw yolks of eggs, two ounces of finely-chopped lean cooked ham, a dessertspoonful of finely-chopped raw green parsley, and two large finely-chopped eschalots; stir into a smooth paste, divide into portions of about a dessertspoonful each, form into little cylinder shapes, using a little flour for the purpose, brush them over with whole beaten-up raw egg, and cook them on a buttered baking-tin in a quick oven till a pretty golden colour. Then take up, arrange them on a well-buttered deep dish, pour over them a layer of sauce prepared as below, place on the sauce another layer of the Gnocchi, then one of the sauce, and so on until the dish is full, arranging it so that a layer of sauce is uppermost; sprinkle over the top some grated Parmesan cheese, put the dish in another containing boiling water, and put in the oven for about twenty minutes; then take up and ornament the edge of the dish round with little rings of bread that have been fried a nice golden colour, then brushed over with a little warm glaze and dipped alternately into finely-chopped lean cooked ham and raw green parsley; serve this dish on another dish on a paper or napkin for a luncheon or second-course dish.

Sauce for Gnocchi à l'Italienne.—Bring a pint of milk to the boil with two finely-chopped eschalots and a little salt and coralline pepper, and pour it on to a quarter-pound of fine flour and a quarter-pound of butter that have been fried together without browning; stir over the fire till it boils, add one ounce of grated Gruyère and two ounces of Parmesan cheese, a quarter-pint of cream, a teaspoonful of French mustard and the same of English mustard; reboil, and mix into it two raw yolks of eggs that have been mixed with the pulp of two large raw ripe tomatoes, stir again till thickened, and use.

Macaroni à la Casino

Macaroni à la Casino

Take a quarter-pound of Naples macaroni, put it into boiling water seasoned with a little salt, boil gently for twenty-five to thirty minutes, then strain and cut it up into lengths of about one inch, and put these into some sauce prepared as below; make quite hot in the bain-marie, then turn it into an entrée dish, and pour entirely over it some Cheese Cream sauce (see recipe); then brown it at once with a red-hot salamander, garnish the top of the dish with prettily-cut croûtons (that have been fried a pale golden colour, then brushed over with a little raw white of egg and garnished with finely-chopped raw green parsley) and some cooked crayfish bodies (in bottle) that have been warmed in the bain-marie. Serve at once for a second-course or for a luncheon dish while in a boiling state.



Sauce for Macaroni à la Casino.—Put into a stewpan one and a half pints of new milk and two very finely-chopped eschalots, and boil for about ten minutes. Then stir it on to three ounces of butter and the same quantity of fine flour that have been fried together without browning; stir till boiling, then mix with it one ounce of pounded lobster spawn, the purée of four Christiania anchovies, the pulp of two raw ripe tomatoes, one gill of cream, one ounce of grated Parmesan cheese, the juice of one large lemon, a pinch of salt, and a good dust of Marshall's Coralline Pepper; reboil, wring through the tammy, and use.

Macaroni à la Milanaise

Macaroni à la Milanaise

Put half a pound of Naples macaroni to cook (vol. i. page 31), and cut it into lengths of about one and a half inches; mix with it a pint of creamy Bechamel sauce (vol. i.), two ounces of fresh butter, five or six cooked button mushrooms cut up, about two ounces of cooked tongue or ham, and two or three truffles; keep this hot in the bain-marie, then add a quarter of a pound of grated Parmesan cheese, two ounces of grated Gruyère cheese, and reboil. Dish up in a pile on a hot dish, and serve with a little good clear gravy round it for a second-course or luncheon dish, or with braised poulardes, pheasants, beef, &c.

Macaroni with Tomato Butter

Macaroni au Beurre de Tomates

Take some boiled Naples macaroni (vol. i. page 31)—a quarter-pound will make a good dish—drain it in the cullender or on a sieve, then cut it up into lengths of about one inch, and then mix with a good pat of butter, a pinch of salt and coralline pepper, and one ounce of grated Parmesan cheese, and turn out on a hot entrée or flat dish; pour some hot Tomato butter (vol. i. page 25) over, and serve for luncheon or as a second-course dish, or in the place of a vegetable.

Risot a la Napolitaine

Risotto à la Napolitaine

Take one pound of the prepared red Pilau rice (see recipe), turn it while boiling hot out on to an entrée or flat dish. Have a dozen raw bearded sauce oysters, one bottle of the prepared crayfish bodies, two or three sliced truffles and button mushrooms, just tossed up in a stewpan in one ounce of good butter made hot, but not allowing them to boil, tip these on the top of the rice, and pour round the dish some Cheese Cream sauce (see recipe). Serve at once for luncheon or dinner while quite hot.

Risot à la Piémontaise

Risotto à la Piémontaise

Take two large onions and peel and cut them up in tiny dice shapes, put them in a stewpan with two ounces of good butter, and fry them without discolouring for about fifteen minutes; then add half a pound of Patna rice that has been blanched and well washed, and one and a half pints of good-flavoured light stock from veal, rabbit, or chicken; watch the stock come to the boil, then cover the rice over with a well-buttered paper, and let it simmer gently on the side of the stove for about thirty minutes, when the grains of rice should be quite separate; remove the buttered paper, and pour over the contents of the stewpan a quarter of a pound of fresh butter that has been melted, and two ounces of grated Parmesan cheese; mix together, then turn out on to a hot dish and serve with some good clear gravy in a sauceboat. This can be served for dinner as a second-course dish or as a luncheon dish.

Raviolis with Spinach à la Grecque

Raviolis aux Epinards à la Grecque

Take a half-pound of Spinach purée (vol. i. page 262) and a quarter-pound of Raviolis paste (vol. i. page 221), roll the latter out in the usual way, and place on some of the pieces about a saltspoonful of the spinach purée; wet a similar piece of the paste with cold water, and then close it over the pieces with the spinach; press well together, and then put into boiling water seasoned with a little salt, and simmer on the side of the stove for about forty minutes; then strain and arrange on a hot dish, pour over them some Cheese Cream sauce (see recipe), and then brown at once with the salamander; sprinkle over with a little finely-chopped raw green parsley, and serve at once for a second-course or luncheon dish, using while in a boiling state. This forms an excellent meagre dish.

Sparghetti à la Russe

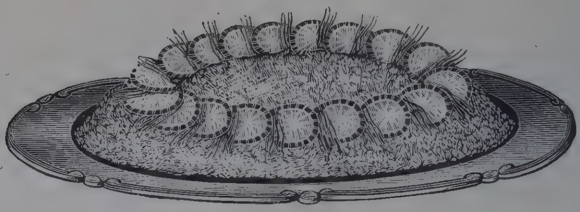
Sparghetti à la Russe

Take a quarter-pound of boiled Sparghetti (see recipe), cut up in lengths of about one inch, mix it with four raw or tinned tomatoes that are chopped up small—if the tinned ones are used the liquor must be drained before using—add two ounces of butter mixed with one ounce of fine flour till smooth, a dust of coralline pepper, a pinch of salt, and a saltspoonful of French mustard; boil together for about fifteen minutes, then add two ounces of grated Parmesan cheese, reboil, then turn out on a hot dish and sprinkle over it a little chopped cooked lobster or prawns or shrimps; serve while quite boiling for luncheon or second course, or as a meagre dish.

Pilau à la Grecque

Pilau à la Grecque

Take half a pound of Patna rice, blanch it and wash well in cold water, put it back in the stewpan with two ounces of warm butter and one and a half pints of light stock, put a bunch of herbs on the top, cover with a buttered paper and simmer gently till tender, which will take about an hour, adding a little more stock if needed. Then turn out some of the rice to form a border; put the ragoût in the centre, then pour round the edge of the dish a purée of tomatoes (vol. i.), and sprinkle over a little saffron shreds and raw chopped parsley, and some thinly-cut slices of raw lemon all round as a border. Serve for luncheon or dinner.



Ragoût for Pilau à la Grecque.—Take some cold game or poultry, cut in neat dice-shapes, and season with salt and one and a half ounces of grated Parmesan cheese and a dust of Marshall's Coralline Pepper, and mix together. Take four onions, peel and cut them into tiny dice shapes, two ounces butter, two ounces lean raw bacon cut in dice shapes, fry together till a nice golden colour; mix with one ounce of fine flour, add three-quarters of a pint of good-flavoured stock, and simmer till tender; add the cut chicken, &c., boil up, and use.

Veal Pilau à la Bombay

Pilau de Veau à la Bombay

Take a clean stewpan and put about a quarter-pound of butter in it; put one pound of Patna rice into another stewpan, with enough cold water to cover it, with a pinch of salt, let it come to the boil, then strain and wash it and put it into the stewpan with the butter and two finely-chopped eschalots, a bunch of herbs (thyme, parsley, and bayleaf), and two blades of mace. Have two pounds of breast or neck of veal cut up in little neat square pieces, season it with salt and ground ginger and coralline pepper, put it on a greased tin and bake it for about half an hour in a rather quick oven, keeping it well basted; when a nice golden colour put it all into the pan, also half a pound of salt streaky pork or bacon which is cut up in little dice shapes; add two and a half pints of good-flavoured stock, then let it cook on gently for one and a half hours, taking care that the meat and rice do not stick to the bottom of the pan, add about half a pint more stock if needed during the cooking, and, when ready to serve, dish the meat up in the centre and the rice round. Have six or eight Seville oranges peeled and quite free from pith, cut the peel in long thin shreds, put it in cold water with a pinch of salt, let it come to the boil, then strain and use · cut out the pieces of fruit in natural divisions, garnish the edge of the dish here and there with the orange, and peel, and tarragon, and blanched, shredded lettuce that has been boiled in slightly salted water till tender. Serve while quite hot. This can be served as a remove or for a luncheon dish, and game or poultry can be used instead of veal, in which case the bird should be boned and then cut up into little square pieces.

Little Pastry Straws à la Verdun

Petites Pailles de Pâtisserie à la Verdun

Take a quarter of a pound of puff paste (vol. i.) and roll it out about one-eighth of an inch thick, cut it in strips about one and a half inches wide and three inches long, and place them on a wetted baking-tin, then brush over one side of these strips with cold water. Arrange a little roll of purée prepared as below on half the number, leaving about a quarter of an inch of paste all round; then take the remaining pieces of the plain paste and place them over the pieces with the purée; close these together and brush all over with a little whole beaten-up raw egg;

mark the top of the paste in any pretty design with a knife; then put them in a quick oven and bake till a pretty brown colour, which will take twenty-five to thirty minutes. When cooked, dish up on a hot dish on a dish-paper, and serve for a hot savoury. These may also be served when cold for a ball supper, &c.

Purée for Little Pastry Straws à la Verdun.—For fourteen to sixteen persons, take six well-boned Christiania anchovies and three of Krüger's marinaded fillets of herrings; pound them with three hard-boiled yolks of eggs; then rub them through a fine wire sieve, and put the prepared purée into a basin, mixing with it one and a half ounces of freshly-made white breadcrumbs, one and a half ounces of fresh butter, and a teaspoonful of finely-chopped parsley; when well mixed up together, use as directed above. This purée is also very nice for serving on toast or little croûtons of bread.

Pompadours à la Stanley

Pompadours à la Stanley

Line the outsides of some pompadour tins with puff paste (vol. i.), that is rolled out about an eighth of an inch thick, then stamp out with a round cutter, press the edges well together, and stick with a little cold water; brush the tops over with a little whole beaten-up raw egg, place them at a good distance from each other on a wet baking-tin, and bake in a moderate oven till a nice golden colour. When cooked, take up and let them cool a little, slip out the tins and put the cases on a pastry rack till cold, then fill them with the ragoût prepared as below, using a forcing bag with a large plain pipe for the purpose; when this is set, mask them alternately with brown- and salmon-coloured Chaudfroid (vol. i.), pour over each a little cool aspic jelly; dish up on a dish-paper, garnish with raw green parsley, and serve for a second-course or luncheon dish, or for any cold collation.

Ragoût for Pompadours à la Stanley.—Put into a stewpan two peeled and finely-sliced onions and fry them with an ounce of butter till a good brown colour, add one ounce of glaze, the same of Marshall's

Curry Powder, and the same of chutney, half a pint of good gravy, and the liquor and beards of twelve sauce oysters; boil altogether till tender, then mix in four or five sheets of Marshall's gelatine, and when this is dissolved add six boned and pounded Christiania anchovies; then rub through a tammy or fine wire sieve. Add to this purée twelve raw bearded sauce oysters that are cut in little dice shapes, half a pint of stiffly-whipped cream, and a dust of Marshall's Coralline Pepper; when beginning to set put into a forcing bag with a large plain pipe, and use.

Marinaded Herrings à la Victor

Harengs Marinés à la Victor

Take some little boat-shaped tins, line them thinly with puff paste (vol. i.) about the eighth of an inch thick, and trim the edges evenly, place a piece of buttered kitchen paper in each, and fill it up with raw rice; bake in a moderate oven for about fifteen minutes till a nice golden colour, and quite crisp; when cooked remove the rice and papers and set the cases aside till cold. Take some of Krüger's marinaded fillets of herrings, cut each into two pieces, place them on a plate with the under side upwards, season them with finely-chopped eschalot, salad oil, coralline pepper, and then roll up into small cylinder shapes, the skin sides outwards; partly fill up each case with hard-boiled yolk of egg that has been rubbed through a wire sieve, and on this place a roll of the herring and a prepared crayfish (in bottle) or shelled prawn that has been cut open into two portions; season these similarly to the herring, and place two of the pieces of prawn in each case, one on either side of the herring, also a little fresh sprig of raw green chervil and two farced olives (these are kept prepared in bottle). Arrange a few little beads of crayfish or anchovy butter (vol. i.) at each end, using a forcing bag and rose pipe for the purpose, and serve one to each person on a dish-paper, for savoury, hors-d'œuvre, or ball-supper dish.

Little Cheese Patties

Petits Pâtés au Fromage

Take some puff paste (vol. i.) that has had six turns, roll it out about one inch thick, and stamp out rounds of it with a hot wet cutter about one and a half inch in diameter; put these rounds on a wetted baking-tin, brush them all over with whole beaten-up raw egg; then make an inner ring on the top of each with a hot wet cutter about one inch in diameter, cutting into the paste about a quarter of an inch deep.

Bake in a quick oven for twenty-five to thirty minutes; when baked take up, remove the little top, and scoop out the inside so as to form a case, fill them with Cheese Cream sauce (see recipe), sprinkle with a little chopped raw parsley and coralline pepper. Dish up on a dish-paper on a hot dish, and serve for a savoury or for a luncheon dish.

Cheese Pastry à la Strohl

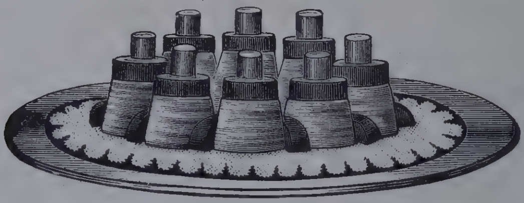
Fromage Pâtisserie à la Strohl

Take six ounces of fine flour, three and a half ounces of fresh butter, a good dust of Marshall's Coralline Pepper, a pinch of salt; rub well together, then add a quarter of an ounce of Cowan's Baking Powder, and four ounces of grated Parmesan cheese, three small or two large whole eggs; mix with a little cream into a paste, roll out about half an inch thick, cut into four-inch lengths about one inch wide place on a wetted baking-tin, then brush over with raw whole egg, and dust over with a few very pale coloured browned breadcrumbs, prick the paste well with a sharp-pointed knife, sprinkle on the crumbs a few coarse grains of salt, and bake in a moderate oven for thirty-five to forty minutes, when the strips should be quite crisp and a nice brown colour. Serve with freshly-grated Gruyère or Cheddar cheese for luncheon, ball supper, &c., on a paper or napkin. These are also nice to eat with soup, either purées or clear, and can be used hot or cold.

Little Patties of Cheese à la Torento

Petites Bouchées de Fromage à la Torento

Make some puff paste patty cases as for Patties à la Montglas (vol. i. page 155), and leave till cold; then fill up the insides with stamped-out rounds of cheese mixture, as in recipe 'Little Creams à la Torento,' sprinkle over with a little grated Parmesan cheese; place a ring of tomato purée, as below, on the top of each, as shown in engraving, dish up on a dish-paper, garnish with a little fresh parsley and with little blocks of the tomato



purée, and serve for a savoury or second-course dish, or for ball suppers.

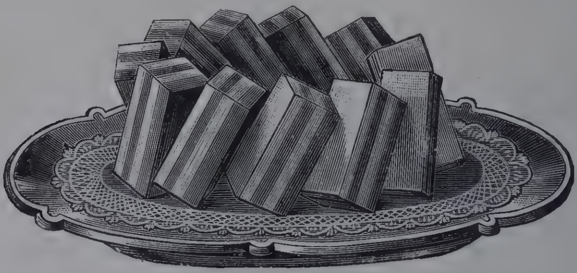
Tomato Purée for Patties à la Torento.—Pound four or five raw ripe tomatoes till smooth, mix with a few drops of liquid carmine, a dust of coralline pepper, and half a pint of liquid aspic jelly in which is dissolved four sheets of Marshall's gelatine; rub through a tammy, set on ice till firm, then cut out in rounds and use.

CHAPTER XV

BUNS, BREADS, CAKES, BISCUITS, AND DESSERT SWEETS

Little Alexandra Cakes

PUT into a stewpan or egg bowl four large fresh eggs, four ounces of fine castor sugar, twelve drops of essence of vanilla, and one ounce of powdered vanilla chocolate: whip these over a stewpan containing boiling water until the mixture is just warm, remove from the fire and whip it till cold and thick, then add to it three ounces of fine flour that has been warmed and passed through a wire sieve. Brush over a sauté pan with warm butter and line it with a buttered paper, sprinkle over with castor sugar and flour mixed together in equal quantities, and pour the prepared mixture into it to the depth of about half an inch; put the sauté pan in a moderate oven and bake the mixture for twenty-five to thirty minutes; then turn it out, and when cool split it with a knife from the side into two slices. Place a layer of almond icing (vol. i. p. 41) of equal thickness on one of the slices, pressing it well down with a palette knife; then place the other slice on top of this, and pour over the cake a Maraschino and coffee glace (as below); let this get set, and when quite cold dip a knife into boiling water and then cut the cake crosswise into strips about one and a half inches long; dish up on a dish-paper, and serve for a dinner sweet, to hand with ice or a macedoine of fruits, or for any cold collation, or they may be served for dessert.



MARASCHINO AND COFFEE GLACE FOR LITTLE CAKES À L'ALEXANDRA. Mix together three-quarters of a pound of Marshall's Icing Sugar, one and a half tablespoonfuls of Maraschino syrup or liqueur, and two tablespoonfuls of warm water; then just warm over the fire, add about a teaspoonful of coffee essence, and draw a fork through the glace, which will give it a mottled appearance; then pour it over the cake as described above.

Adeline Cake

Take a quarter-pound of butter, work it into a nice creamy state, mix into it three ounces of castor sugar, and work it again for about six to eight minutes; then stir into it six ounces of fine flour that has been sifted and three whole raw eggs, three tablespoonfuls of cream, the finely-chopped zest of one lemon and one orange; colour with carmine to a very pale salmon colour; then mix in three ounces of dried cherries that are cut up into little pieces, and three-quarters of an ounce of Cowan's Baking Powder mixed with a pinch of ground clove. Have a plain cake-tin greased and lined with greased paper, sprinkle it all over with finely-shredded blanched almonds, put the mixture into the mould and bake for forty to fifty minutes; then turn out and remove the paper, and serve for tea, luncheon, &c. This can also be baked in small moulds.

Rose Almond Cake

Take six ounces of Marshall's Icing Sugar, mix it till like cream with three ounces of good butter, add a wineglass of rose water, six ounces of fine sifted flour; work well together, then mix in six ounces of ground almonds with six raw yolks of eggs, six drops of almond essence, a teaspoonful of vanilla essence; colour with liquid carmine, and add half an ounce of Cowan's Baking Powder. Whip the whites of the eggs stiffly and add to the former mixture; put a square fleur mould that has been brushed over with warm butter and then dusted with ground almonds on three or four folds of well-buttered foolscap paper, put in the cake mixture and place in rather a quick oven for forty to sixty minutes; then take up and leave in the tin till somewhat cooled before turning from the tin, which is done by taking out the pegs when the cake is quite cold. Ice it over with Maraschino glace (vol. i.) coloured red and flavoured with rose water, and sprinkle the top with crystallised rose leaves, and the edge with blanched and shredded pistachio nuts, and serve for ball supper, tea, tennis, &c.

American Flannel Cakes

Put into a basin ten ounces of fine sifted flour, and add two large whole eggs, a pinch of salt, and mix with barely one pint of new milk; stir well together for about five minutes, making the mixture into a perfectly smooth batter. Have an iron baking-tin perfectly clean and put it on the top of the stove (hot-plate); then when quite hot rub it over well with a piece of raw fat bacon, pour the mixture on the tin in quantity of about half a gill at a time, and let it spread about the eighth of an inch in thickness; let each such cake cook for about three to four minutes, during which time turn them over by means of a palette-knife, allowing each side to take a nice light brown colour. Then take up and arrange on a hot dish one on the other, and spread between each a little maple syrup, or, if liked, brown sugar, and a slight dust of ground ginger. Serve while quite hot for dinner or luncheon.

Buckwheat Cream Cakes

Put in a basin one pound of buckwheat flour, a teaspoonful of salt, a tablespoonful of fine castor sugar, and a pinch of ground cinnamon; mix this with three gills of cold single cream into a light batter, and add to it half an ounce of Cowan's Baking Powder. Make the griddle or baking-tin hot and well grease it (as in recipe for American Flannel Cakes), place the warmed and greased fleur rings on it, and pour in each about one gill of the mixture; let this cook on the top of the stove or fire for about fifteen to twenty minutes, when it should be a nice golden colour; turn it once only during the cooking by means of a palette-knife; when cooked, take up the cakes and place them one on the other on a hot plate or muffin dish, and pour over them some preserve or warm butter. They may, if wished, be cut into three or four pieces. Serve as a hot dish for breakfast or afternoon tea. The quantities given above are enough to make six cakes cooked in rings of four inches in diameter and one inch deep.

Bath Tea Cakes

Work a quarter-pound of butter in a basin with a wooden spoon till like cream, then mix in six ounces of castor sugar, a good pinch of ground cinnamon and ground ginger, and stir up together for about five minutes, then add three-quarters of a pound of fine flour that has been sifted and warmed, with four raw whole eggs, adding two tablespoonfuls of flour to each egg at the time; take three-quarters of an ounce of Cowan's Baking Powder and two tablespoonfuls of rose water and add to these ingredients, with a quarter-pound of well-washed and dried currants. Have some little fancy cake-tins, brushed over with warm butter, and dusted over with dried sweet cocoanut, and partly fill them with the preparation; place a dried cherry in the centre of each and two or three halves of blanched split almonds; bake in a moderate oven for fifteen to twenty minutes, then turn out and use for afternoon tea, &c.

Bohemian Cake

Work a quarter-pound of butter till creamy, then add a quarter of a pound of castor sugar, two ounces of grated chocolate, the juice and finely-chopped peel of a lemon, six ounces of fine flour, three raw yolks of eggs, a quarter of a pound of finely-chopped mixed peel, half an ounce of Cowan's Baking Powder, and the stiffly-whipped whites of the eggs. Put the mixture into a well-buttered cake-tin that is lined with a buttered paper, and bake it in a moderate oven for forty to sixty minutes; then turn out, and use when cold for tea, tennis parties, &c.

Bartlett Chocolate Tea Cake

Take half a pound of butter, a good pinch of ground cinnamon, and the same of ground mixed spice, the finely-chopped peel of one lemon, stir together till the mixture presents a creamy appearance; then add six ounces of grated vanilla chocolate, six ounces of castor sugar; mix up well, and add by degrees eight ounces of fine flour that has been rubbed through a wire sieve, and five whole raw eggs, two ounces of browned breadcrumbs, two ounces of very finely-chopped or ground almonds, half an ounce of Cowan's Baking Powder, and a wineglassful of orange-flower water; mix up well together, and then put into a cake mould that is buttered and papered, and bake in a moderate oven for about one hour. When cooked turn out, and serve when cold for luncheon, tea, &c.

Cocoanut Pound Cake

Mix together till quite white and creamy half a pound of castor sugar and six ounces of good butter; then add the finely-chopped peel of one lemon, a pinch of ground nutmeg and cinnamon, two tablespoonfuls of rose water, a dessertspoonful of orange-flower water, half a pound of sifted fine flour, and half a pound of cleansed grated cocoanut; add by degrees six raw yolks of eggs, and mix again for about ten minutes; then add the whites of the six eggs (that have been whipped stiff with a pinch of salt), half an ounce of Cowan's Baking Powder, a wineglass of Silver Rays (white) Rum, and half a gill of cocoanut milk. Butter two cake or fleur tins, and arrange inside each a buttered paper; dust these over with castor sugar and fine flour that are mixed together in equal quantities; then sprinkle them well with dried cocoanut, add the prepared mixture, and put to bake in a moderate oven for about one hour; turn out the cakes when cooked, and serve for tea, luncheon, &c. These are excellent for ball suppers when baked in small moulds to serve as little cakes. If the above mixture is baked in one tin, it will take rather better than one and a half hours to cook.

Chicago Dough-nuts

Take one pound of fine flour, and rub into it till smooth four ounces of butter, six ounces of castor sugar, a quarter-ounce of ground cinnamon, three whole well-beaten-up eggs, and half a gill of water; add to it one ounce of German yeast, mixed with one and a half gills of tepid milk and a pinch of salt, and make into a light dough; cover it over with a cloth, and set it aside in a cool place till the next morning. Then roll out the paste on a slab, with a little fine flour, stamp it out with a plain round cutter, put the rounds on floured tins, and leave them to rise in a warm place for twenty to thirty minutes; then drop them into clean boiling lard, and shake the pan about occasionally until they are a nice brown colour; then take them up, dust them over with castor or icing sugar, dish up in a pile, and serve for tea, dinner, or luncheon.

Confederate Cake

Put into a basin half a pound of good butter, and work it with the hand or with a spoon till quite like a cream, then add half a pound of castor sugar and continue the mixing for about fifteen minutes; then add by degrees eight ounces of finely-sifted and warmed flour and eight raw yolks of eggs; when these are well mixed together whip the whites of eight eggs very stiffly with a pinch of salt, and add them to the mixture. Brush over with warm butter two shallow tins, and line them with a buttered paper that has been dusted over with castor sugar and fine flour mixed in equal quantities; put the mixture into these, sprinkle over the tops a little castor sugar, and bake in a moderate oven for forty to fifty minutes; then take up the cakes, remove them from the tins, and when cool mask each over with water glace (see recipe). When this is set dish up the cakes on a plate on a dish-paper, and serve for tea, dessert, luncheon, &c.

Little French Cakes

Take half a pound of Valencia almonds, put them in cold water and bring them to the boil, then strain and rinse in cold water and rub them in a cloth to take off the skins; chop them fine (or ground almonds can be used) and mix them with two ounces of Marshall's Crème de Riz, two ounces of castor sugar, two ounces of warm butter, one tablespoonful of orange-flower water, one tablespoonful of brandy, and enough liquid carmine to make the mixture a pretty salmon colour; work these ingredients all together for about ten minutes with a wooden spoon. Then have some little bouche cups brushed over with warm butter and dusted over with castor sugar and fine flour that have been mixed together in equal quantities, and nearly fill the little moulds with the mixture; bake in a very moderate oven for fifteen to twenty minutes, when the mixture will be firm to the touch; then turn out on to a pastry rack or sieve, and when they are cool mask entirely with Maraschino glace (vol. i.), lightly sprinkle over a little blanched and chopped pistachios, place each of the cakes in a lace-edged paper case, and serve. These are nice for a sweet to be served with ice, or they can be used for dessert or afternoon tea; if being served for the latter they should be quite plain.

Genoise Paste

Take half a pound of good butter, and the finely-chopped peel of one lemon, and work them in a basin with a wooden spoon till white and like cream; then add half a pound of castor sugar and work them together for about ten minutes, and then mix in by degrees five small whole eggs and half a pound of finely-sifted flour, adding one egg and about one tablespoonful of flour at the time, and lastly an eighth of an ounce of Cowan's Baking Powder. This mixture takes about twenty minutes to prepare, and the quantities given above are sufficient for eight to ten persons. This is a very useful mixture, as very many easy and pretty dishes can be made from it quickly.

Genoa Cake

Take seven ounces of good butter, the very finely-chopped peel of one lemon, and a pinch of ground cinnamon; work together to the consistency of cream, then mix with it six ounces of castor sugar and work these together for about ten minutes; then add to it six ounces of fine flour and four whole raw eggs, mixing one egg and a little flour in at a time and by degrees; when both are well mixed add three ounces of blanched and finely-shredded almonds, four ounces finely-shredded dried cherries, and an eighth of an ounce of Cowan's Baking Powder. Brush over a sauté pan with warm butter, line it with a buttered paper, then dust it over with castor sugar and fine flour mixed together in equal quantities. Pour the mixture into this and bake in a moderate oven for thirty-five to forty minutes; then turn out and when cool cut the cake into fancy shapes or serve it whole, icing it over with Maraschino or Noyeau glace (vol. i.) Serve for afternoon tea, &c.

Knutsford Cake

Take half a pound of butter, a quarter-ounce of ground ginger, the finely-chopped zest of two oranges, a pinch of turmeric powder and ground cinnamon, mix up into a creamy consistency; then add six ounces of castor sugar and mix again for several minutes; add by degrees ten ounces of fine flour that has been sifted and the strained juice of the two oranges, a saltspoonful of vanilla essence, and five whole eggs that have been well beaten up with a whisk; when well mixed together add half an ounce of Cowan's Baking Powder. Take a plain cake-tin, brush it over with warm butter, then line it with a well-greased paper, and put the prepared cake mixture into it in layers with very thinly-cut slices of candied lemon and citron peel, putting the cake mixture about one inch deep and then the peel, and continuing in the same way till the mixture is used up. Bake in a moderate oven for about one hour till a nice golden colour; then turn out, remove the paper, and use when cold for tea, &c.

Milan Cakes

Work half a pound of butter to a creamy consistency with the peels of one lemon and of two oranges, then add half a pound of castor sugar, mix well together for about ten minutes; then stir into it four raw yolks of eggs and ten ounces of fine flour, mixing by degrees; flavour with a tablespoonful of orange-flower water and a teaspoonful of vanilla essence, and mix in a quarter-pound of finely-chopped cocoanut, or have the whites of the eggs whipped stiff with a pinch of salt and mix into the cake; put half an ounce of Cowan's Baking Powder and two tablespoonfuls of cold milk to the other ingredients just before baking. Take some greased baking-tins and cover them with buttered foolscap paper, and then put the prepared mixture into a forcing bag with a plain pipe and force it out at a good distance apart into little rounds on the tins; stick some shredded cocoanut on the top of each, and dust over with icing sugar, and bake in a moderate oven for about twenty minutes till a nice golden colour; then remove from the paper, and when cold dish up on a paper and serve for tea, dessert, &c.

Mexican Cake

Put half a pound of butter into a basin with the finely-chopped peel of two lemons, four ounces of crystallised ginger chopped very fine, an eighth of an ounce each of ground ginger and mixed spice, stir together till the mixture presents a creamy appearance, then mix in a half-pound of castor sugar and continue the mixing for about six minutes; add four whole well-beaten-up raw eggs, a quarter-pound of golden syrup, one wineglassful of brandy and one of Noyeau or Maraschino, half a pound of corn meal, and a quarter of whole meal, half a pound of candied peel cut into long thin slices, a quarter-pound of dried cherries cut into quarters, and one ounce of Cowan's Baking Powder. Put the mixture in a large buttered brioche cake-tin about three inches deep, cover the top entirely with halves of blanched Jordan almonds, and put it to bake for rather more than one hour in a moderate oven till a nice golden colour. The cooking of the cake can be tested by piercing the cake with a skewer, if the skewer leaves the cake clear the mixture is done; then turn out and brush over the top of the cake with golden syrup. using a paste brush for the purpose. When cold serve for tea, &c. The mixture is also very nice baked in small moulds, and can be flavoured with Silver Rays (white) Rum in place of the brandy.

Madeira Cake

Take three-quarters of a pound of good butter, work it to a creamy consistency with the finely-chopped peel of one lemon, a pinch of ground cinnamon; then mix with it one pound of castor sugar and work again for about fifteen minutes, after which add by degrees one and a quarter pounds of fine flour that has been sifted and eight whole raw eggs, working the mixture in all about twenty minutes; then mix in a half-ounce of Cowan's Baking Powder and a quarter-pint of cold milk. Have two or three small cake moulds buttered and lined with buttered paper, and then put the mixture into the moulds and brush over with a little raw white of egg and syrup, and arrange some long thin slices of candied peel on the top if liked, and bake in a moderate oven for about one and a half hours, when they should be a nice brown colour.

Marquis Cakes

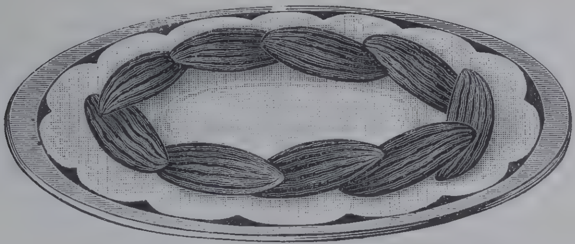
Pass three-quarters of a pound of fine flour through a sieve, and mix into it till smooth a quarter of a pound of butter, one and a half ounces of Marshall's Crème de Riz, two ounces of castor sugar, two ounces of finely-chopped blanched almonds, a pinch of salt, and a quarter-ounce of caraway seeds. Mix two raw yolks of eggs in a basin with two and a half gills of cold milk, add to it one ounce of Cowan's Baking Powder, and mix with the other ingredients into a dough; take out of the basin, roll the mixture out about one inch thick, and stamp it out with a plain round cutter about two inches in diameter; garnish the tops round the edge with blanched shredded almonds, and form any pretty designs in the centre with cut mixed peel and dried cherries; place them on a lightly-floured baking-tin and bake in a moderate oven for twenty to twenty-five minutes. Care must be taken that the almonds do not get a dark colour, and when the cakes have been in the oven for about five minutes it is advisable to place a thin piece of kitchen paper over them. These cakes can be served with honey or jam, and if served for breakfast the sugar can, if liked, be omitted. This quantity is sufficient to make eighteen cakes.

Madison Slim Cakes

Take three-quarters of a pound of fine flour that has been sifted, and mix with it two and a half ounces of castor sugar; rub into it till quite smooth six ounces of good butter, as much cinnamon as will cover a threepenny-piece, a quarter of an ounce of ground ginger, three ounces of vanilla or ratafia biscuit crumbs (that have been rubbed through a wire sieve), and one and a half ounces of desiccated cocoanut; add to these one and a half gills of cold milk that has been mixed with three whipped whole eggs, and one ounce of Cowan's Baking Powder; mix all together into a light dough, roll it out with a little fine flour, cut it into squares two inches in diameter, and brush each over with cold milk; then sprinkle with cocoanut, put them on slightly-greased tins, and bake in a quick oven for about twenty minutes, when they should be a nice golden colour. Serve for tea, &c.

Muscats

Rub two ounces of Fry's Caracas Chocolate through a fine wire sieve, add to it one ounce of Marshall's Icing Sugar and half a gill of water, stir all together in a stewpan over the fire till it boils, then draw the pan to the side of the stove, and let the contents simmer for a quarter of an hour, when it should present the appearance of thick batter. Put into a whipping-pan four large raw whites of eggs with a pinch of salt, and whip them very stiff as for meringues; mix into it very carefully six ounces of castor sugar, add to the chocolate mixture, put into a forcing bag with a large rose pipe, and force it out on to a prepared baking-tin in shapes as shown about three inches in length and one inch in width; dust them well over with icing sugar, using a dredger for the purpose. Place the tin in a very cool oven, and dry in the same manner as meringues till the muscats are quite crisp, when they can be lifted off the tin with a palette-knife; dish them up on a dish-paper, and serve for a sweet for dinner or luncheon, handed with whipped cream or ice, or they can be served for dessert or ball suppers, &c., and can always be kept ready for use by being stored in a clean box in a dry place.



To Prepare Baking-tins for Muscats.—Place the tins in the oven to get quite hot, rub them over at once with a piece of the best white wax, set them aside till cold, then use.

Neville Cake

Take four ounces of butter, the peel of one lemon, two very finely chopped bayleaves, and a quarter of an ounce of ground cinnamon; mix till like a cream, then stir in six ounces of castor sugar that has been pounded till smooth with a vanilla pod, and then rubbed through a fine wire sieve. Take two ounces of Marshall's Crème de Riz, and five ounces of fine flour, mixed together; add these to the former ingredients with four whole raw eggs, a wineglassful of sherry, two tablespoonfuls of thick cream; add three-quarters of an ounce of Cowan's Baking Powder and a quarter-pound of ground almonds, mix together, and put into any nice fancy mould that has been brushed over with warm butter, and then dusted over with browned breadcrumbs, and bake in a moderate oven for one hour; then turn out and serve for tea, &c.

Little Neva Cakes

Mix together in a basin with a wooden spoon or with the hand a quarter-pound of fresh butter and the finely-chopped peel of one lemon until quite creamy; then add three ounces of vanilla sugar, and work again for about fifteen minutes, adding by degrees one ounce of Marshall's Crème de Riz, two ounces of fine flour, one ounce and a half of ratafia crumbs, three large whole eggs, and a half-tablespoonful of orange-flower water; colour a very pale salmon colour with liquid carmine, and add the eighth of an ounce of Cowan's Baking Powder. Take some small fancy cake moulds such as leaf, rose, bouche or queen cake tins, brush them over with warm butter, and dust over with sifted ratafia biscuit-crumbs, and by means of a forcing bag and a large plain pipe fill up the moulds with the above mixture; place these on a baking-tin, put into a moderate oven, and bake for fifteen to twenty minutes; then take up and turn out on a pastry rack, and when cool dish up on a dish-paper and serve for afternoon teas, tennis-parties, ball suppers, &c.

Care must be taken in the cooking not to discolour the cakes.

Philadelphia Dough-nuts

Take six ounces of good butter and work it to a creamy consistency, then work into it half a pound of castor sugar, a teaspoonful of salt, a quarter-ounce of ground cinnamon, a pinch of ground mace and nutmeg, and an ounce of German yeast that has been mixed with one and a half gills of warm milk; also add slowly by degrees three-quarters of a pound of sifted fine flour, and set it aside in a cool place till the next morning; then add to it three well-beaten-up raw eggs and a little more flour if needed, and set aside for an hour to rise; when light, roll out and stamp it out with a plain round cutter; fry these rounds in plenty of clean hot lard till a nice golden colour; then take up, dust over with castor or icing sugar, and serve for dinners, luncheons, ball suppers, &c.

Queen Cakes

Put into a basin half a pound of good cooking butter, a quarter-part of a nutmeg grated, and the finely-chopped peel of one lemon, and stir with a wooden spoon or with the hand till the mixture presents a creamy appearance, then add to it half a pound of castor sugar, stir again for about ten minutes; then add by degrees three-quarters of a pound of finely-sifted flour, and four raw yolks of eggs, adding one yolk and two tablespoonfuls of flour at the time. Take a quarter of an ounce of Cowan's Baking Powder and three tablespoonfuls of cold milk, and add to the other ingredients, and lastly add the stiffly-whipped whites of the eggs and a pinch of salt, taking care not to stir the mixture much after adding the whites, or it will curdle. Take some queen cake tins, brush over the insides with warm butter, dust them over with castor sugar and fine flour mixed in equal quantities, and half fill them with the cake mixture, using a forcing bag and pipe for the purpose; give each mould a knock on the table after putting in the mixture; ornament the top of each cake with any nice pieces of dried fruits, such as angelica, sultanas, candied peel, dried cherries, and dried sweet cocoanut, in any pretty design; place the tins on a baking-sheet, and bake the cakes in a quick oven for twenty to twenty-five minutes, when they should be a nice golden colour; then turn out, and serve for afternoon teas, picnics, garden parties, &c. They can be kept some days if put into a tin box.

Queen Cocoanut Cakes

Take four ounces of butter worked till like cream, add to it a quarter-pound of castor sugar, mix together till quite white, mix in by degrees five ounces of fine flour, one ounce of Marshall's Crème de Riz, and by degrees three raw yolks of egg that have been mixed with a gill of cream, a teaspoonful of vanilla essence, and a quarter-pound of dried sweet cocoanut. Have the whites of the eggs whipped stiffly with a pinch of salt, and add to the preparation half an ounce of Cowan's Baking Powder, carefully sprinkled into it. Have some baking-tins brushed over with warm butter, and covered with buttered foolscap paper; put the prepared mixture into a forcing bag with a plain pipe, then force out on the tins in rounds or finger-lengths, and bake for about twenty minutes; then by means of a forcing bag with a plain pipe mask the top over with a pale pink meringue as used in 'Meringues à l'Américaine,' dust over with some of the cocoanut, and dredge with icing sugar, and then put into a moderate oven to cook for about twenty minutes without discolouring; serve for tea, dessert, &c.

Richmond Cakes

Take six ounces of butter, a quarter-ounce of ground mixed spice, the same of ground ginger; mix together till of a creamy consistency, then add a quarter-pound of brown sugar, a quarter-pound of treacle mixed well together, a half-pound of fine flour, two ounces of Marshall's Crème de Riz added by degrees, with four whole eggs, two tablespoonfuls of dried cocoanut, half an ounce of Cowan's Baking Powder; put the mixture into a forcing bag with a plain pipe, and partly fill any little fancy moulds that have been rubbed over with a little cold butter and dusted over with the dried cocoanut, and place on a baking-tin and cook in a moderate oven for fifteen to twenty minutes. Then turn out and serve for afternoon tea, &c.

Swiss Roll

Put three ounces of castor sugar into a basin with a quarter-ounce of tartaric acid and a quarter-ounce of bicarbonate of soda; mix into these three whole eggs, adding one at a time, stirring together till the mixture looks like a soufflé; then add four ounces of fine flour (that has been passed through a wire sieve and warmed), working it into the mixture by degrees. Have a baking-tin with an edge to it, brush it over with clarified butter or salad oil, then paper it with oiled or buttered paper; dust the paper over with sugar and flour mixed together in equal quantities, and pour the mixture on to it; spread it over with a palette-knife till smooth, and put it in a moderate oven for about fifteen minutes, then turn it out on to a slab and spread over it any nice jam; roll up quickly and then brush it over with jam prepared as below, and sprinkle this all over with rough beads of loaf sugar or blanched and chopped pistachio nuts. Dish on a paper or napkin either whole or in slices.

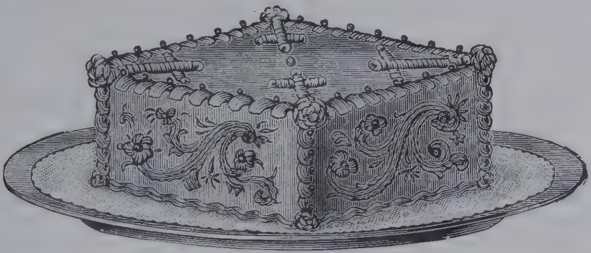
Jam for Swiss Roll.—Put two tablespoonfuls of currant or strawberry jam in a stewpan with two tablespoonfuls of castor sugar, four tablespoonfuls of water, a tablespoonful of rose-water, and a few drops of carmine; boil till reduced to half the quantity, then rub through a sieve and use.

Sultana Cake

Put eight ounces of butter into a basin, with the finely-chopped peel of one lemon, and mix it with a wooden spoon till quite white and like cream; add to it six ounces of castor sugar, and continue the mixing for about ten minutes, then add four raw yolks of eggs and ten ounces of fine flour that has been sifted. When these ingredients have been thoroughly mixed together, have five raw whites of eggs whipped stiff with a pinch of salt, and add them to the other mixture, with six ounces of picked sultanas and half an ounce of Cowan's Baking Powder, taking care not to work the mixture more than possible after the whites are added. Butter a plain mould, and line it with a buttered paper, then put the mixture into it and bake in a moderate oven for about one hour and a quarter. When cooked, turn out the cake, remove the papers, and serve when cool for luncheon, tea, &c.

Tennis Cake

Take a quarter of a pound of good butter, the finely-chopped peel of a lemon, work together till quite smooth and creamy, then add three ounces of castor sugar, a pinch of ground cinnamon, and work again for about ten minutes; then add by degrees a quarter of a pound of finely-sifted warm flour, one ounce of Marshall's Crème de Riz, a wineglass of Maraschino, a saltspoonful of vanilla essence and three raw yolks of egg (putting



a tablespoonful of flour and one yolk in at the time), and mixing well together. Have the whites of egg whipped stiff with a pinch of salt, and add to the other ingredients with an eighth of an ounce of Cowan's Baking Powder, one ounce of cleansed sultanas and a quarter of a pound of uncrystallised cherries, both cut up small, and a wineglass of Silver Rays (white) Rum ; put the prepared mixture into a square fleur mould that has been buttered and dusted over with castor sugar and fine flour and surrounded with a band of buttered paper, and bake for one and a half hours, then turn out and when cold cover entirely with Almond paste (vol. i.) ; let this dry well until the next day, and then coat over with Royal icing (vol. i.) and ornament by means of forcing bags and fancy pipes, and here and there garnish with blanched whole pistachios and a little red-coloured sugar. Serve for ball supper, tea, &c.

Tunbridge Cakes

Put three-quarters of a pound of good butter in a basin and work it with the hand to a creamy consistency; add three-quarters of a pound of castor sugar and work it again for about eight minutes; then add by degrees four whole eggs, three tablespoonfuls of rose water, and the finely-chopped peel of one lemon ; mix this well, and add one and a quarter pounds of fine flour that has been sifted, and a quarter-pound of Marshall's Crème de Riz, and the eighth of an ounce of Cowan's Baking Powder. Make up into a light dough, roll out with a little flour on the slab about half an inch thick, and then stamp out with a plain or fluted cutter two inches in diameter; place the pieces on a slightly floured baking-tin, and ornament them with any dried fruit, such as candied peel, &c.; bake till a pretty fawn colour, in a moderate oven, for thirty-five to forty minutes, and serve for tea or dessert. These will keep good for a considerable time if put away in a box in a dry place. The above quantity is sufficient for three dozen cakes.

Water Biscuits

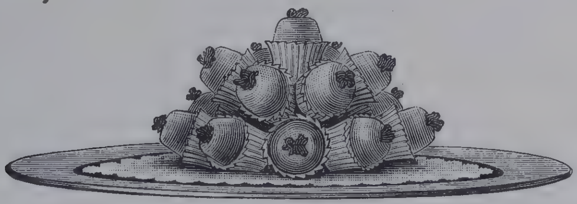
Take one pound of sifted fine flour, rub into it three ounces of butter till quite smooth, add a pinch of salt, and mix up into a stiff dry paste with cold water; then roll out on a floured slab into a very thin wafer-like paste and prick it well all over with a pricker, then stamp out with a plain round cutter, or cut it into three inch squares; put these on slightly floured tins, and bake in a moderate oven till a pale colour and crisp. These can always be kept ready for use and are nice for tea or dessert.

Whigs

Take three ounces of good butter, and work it in a basin to a creamy consistency, add a quarter-pound of castor sugar and half a teaspoonful of ground cinnamon, and work together with the hand or a wooden spoon for about fifteen minutes; then mix into it three whole eggs, adding one at a time, and work the mixture till quite smooth. Put into another basin two and a half gills of warm milk, mix with it one and a half ounces of German yeast; then work it into the first mixture by degrees, with one pound of fine flour that has been sifted and warmed in the screen. When all is added, beat all together into a light dough and work it with the hand for three or four minutes; set it in a warm place and cover over with a cloth for three-quarters of an hour; put in buttered whig tins and bake in a quick oven for about twenty-five minutes, when they should be a nice deep fawn colour; remove from the tin and serve hot for breakfast or tea. These can also be toasted like Sally Luns.

Little Toscan Cakes

Put into a basin three ounces of good butter and the finely-chopped peel of one lemon, and work these with a wooden spoon for about ten minutes; add half a pound of finely-chopped desiccated cocoanut, three ounces of Marshall's Crème de Riz, and three ounces of castor sugar, and mix these well together for another five minutes; then add three whole raw eggs and six or eight drops of vanilla essence, and a good pinch of Cowan's Baking Powder. Lightly brush the insides of some little bouche moulds with warm butter, and dust them over with fine flour and castor sugar that have been mixed in equal quantities, and with a forcing bag and plain pipe fill up the moulds with the prepared mixture, and bake in a moderate oven for fifteen to twenty minutes. Turn out the little cakes, and when cool glaze them over with Maraschino glace (vol. i.); place in the centre of the top of each a crystallised violet, or any dried fruit, and when the glace is set place each cake separately in a small fancy paper case, dish up as in engraving, and



serve with ice for a dinner sweet, or they may be used for dessert, and if kept in a dry place will remain good for a week or two. The above quantities are sufficient for about three dozen little cakes.

Tea or Breakfast Cakes

Take for one pound of fine flour five ounces of butter, rub together till smooth, add a teaspoonful of salt, one ounce of castor sugar, one ounce of Cowan's Baking Powder, one pint of cold milk; mix up lightly and quickly, roll out about a quarter of an inch thick, prick well all over, stamp out in rounds about two and a half inches in diameter, and bake on floured baking-tins for fifteen to twenty minutes in a quick oven. Dish up in a pile and use for tea or breakfast, &c.

Ginger Biscuits

Put into a stewpan three-quarters of a pound of good butter, half a pound of castor sugar, and half a pint of treacle; melt these together over the fire, leave them till cool, then mix with it a quarter-ounce of ground mace, one ounce of ground ginger, one grated nutmeg, the finely-chopped peel of a lemon, three whole eggs, two and a half ounces of mixed peel cut into tiny square pieces, and two ounces of finely-chopped blanched almonds; mix these with one pound of sifted fine flour, and set it away in a cool place for two or three hours, then roll out very thin with a little flour, and garnish with blanched split almonds and cut peel; cut out the cakes into rounds about a quarter-inch thick, and one and a half or two inches in diameter, and put to bake on slightly greased tins in a moderate oven for about fifteen minutes. They are then ready for use, and may be served for tea, &c.

Brandy Snaps

Rub one pound of fine flour with a quarter of a pound of good butter till quite smooth, then add one and a half pounds of moist sugar and make a hollow in the centre of the mixture, pour into this one pound of golden syrup, then mix up well together, roll out on a floured slab to the thickness of a shilling-piece, and with a plain cutter about five or six inches in diameter stamp it out into rounds; arrange these on slightly greased baking-tins and bake in a moderate oven for about ten minutes; then remove from the tins with a palette-knife, brush them over very lightly with golden syrup and use.

Almond Wafers

Take three-quarters of a pound of blanched and finely-chopped almonds, mix with them six ounces of castor sugar, three whole beaten-up eggs, one and a half ounces of fine sifted flour, and a saltspoonful of essence of vanilla; brush over some baking-tins with clarified butter (vol. i.), and when this is cool spread the mixture on the tins very thinly by means of a palette-knife, and put to bake in a very moderate oven for twelve to fifteen minutes, when the wafer should be dry on the top; cut the paste into strips, rounds, or squares as liked; put them in the screen or in a very moderate oven, and let them remain till quite dry and crisp, when they are ready for use. If kept in a dry place, they will remain good for some time, and can be used with ices or creams, or with compotes of fruits.

Almond Princes

Put six ounces of Marshall's Icing Sugar in a basin, add three ounces of blanched and very finely-shredded almonds, a few drops of vanilla essence, two small whites of egg, and mix up into a stiff paste; then put it on greased foolscap paper on a baking-tin, in pieces about the size of a walnut; dust over well with icing sugar (using a sugar dredger for the purpose), stick three or four sharp-pointed cut strips of uncrystallised angelica, about one and a quarter inches long, in the top of each piece, and bake in a very moderate oven for about twenty minutes. When a nice golden colour take up and serve for dessert, ball suppers, evening parties, &c.

When the cakes have been in the oven for about ten minutes cover them over with a wetted sheet of kitchen paper, and leave them under cover till cooked.

Gingerbread Nuts

Mix three-quarters of a pound of fine sifted flour with one and a half ounces of ground ginger, four ounces of finely-chopped lemon and orange peel, and four ounces of brown sugar; put into a stewpan four ounces of good butter and seven ounces of treacle, and stir these over the fire till the butter is melted; turn it on to the slab, add the other ingredients, knead into a stiff paste, and put away till cold; then with a little flour roll it out about one-eighth of an inch thick; stamp it out in rounds or any shapes you please, and bake them on buttered paper in a quick oven from twelve to fifteen minutes.

Little Flowers

Take some little rose moulds and brush over the insides with warm clarified butter (vol. i.), then dust this over with a dessertspoonful of fine flour and a dessertspoonful of castor sugar, that have been well mixed together; when this is completed, partly fill up the moulds, by means of a forcing bag and plain pipe, with Genoise paste (see recipe), and bake them in a moderate oven for about thirty minutes, when they should be a pretty fawn colour. Remove the cakes from the moulds and put them aside till cold, then with a small pointed knife cut out the centres from the bottom, and fill up the spaces thus formed with almond meringue mixture, as below, and put them again into the oven in the tins, with the bottoms uppermost, so that the meringue mixture does not run out. When the meringue is dry on the top, take out of the oven and mask over the cakes with apricot jam, then glaze with mottled glace, set them aside till cool, then dish up, as in engraving, on a dish-paper or napkin; garnish with little artificial green leaves, and serve for a sweet or for any cold collation or dessert, &c.

Mottled Glace for Little Flowers.—Take three-quarters of a pound of icing sugar, one tablespoonful of brandy, the same quantity of Noyeau or Maraschino, and one and a half tablespoonfuls of warm water; stir this in a stewpan over the fire till warm, then add three or four drops of liquid carmine, and stir this in with a fork so as to give the glace a mottled appearance; when ready pour over the cakes and finish as described above.

Almond Meringue Mixture for Little Flowers.—Whip stiff two whites of fresh eggs with a pinch of salt, then add one and a half ounces of castor sugar, and half an ounce of blanched, peeled, and finely shredded Valencia almonds; stir together with a wooden spoon, with care not to curdle the mixture.

Victoria Cakes

Take half a pound of fine sifted flour, put it to warm, and mix it with two ounces of vanilla or other biscuit crumbs; put into a basin eight ounces of butter, mix it with the hand or wooden spoon till like cream, then add six ounces of castor sugar, the finely-chopped zest of two lemons and one orange, and the strained juice of the fruit; add by degrees five whole raw eggs, half an ounce of ground cinnamon, then mix in the warm flour and crumbs, with half an ounce of Cowan's Baking Powder. Take a square baking-tin with a deep rim, brush it over with warm butter, and then line with buttered paper, and dust over with fine flour and castor sugar, mixed in equal quantities; spread the mixture out on the tin about one and a half inches thick, then sprinkle the top over with caraway comfits or any other pretty small sweetmeats, and dried cocoa-nut, then put into a moderate oven and bake till a nice light brown colour, for about forty minutes; take up, and when somewhat cool turn out; when quite cold cut up into two-inch square pieces, and serve for tea, &c. This can also be baked in small fancy moulds if preferred.

American Buns

Take one pound of fine sifted flour, rub into it till smooth half a pound of butter and three ounces of castor sugar, a saltspoonful of ground cinnamon and a pinch of salt; beat up five raw eggs with a fork till smooth, and add to them one and a half gills of warm cream or milk in which is mixed one and a half ounces of German yeast; stir these ingredients together till smooth, then add to the prepared flour and knead it up into a light dough, cover it up in a basin and leave to rise for about two hours in a warm place, then roll up into little balls and place on slightly floured baking-tins; brush over the top of each with a little raw white of egg that is sweetened with plain syrup, place on the buns some pieces of candied peel and some blanched and split halves of almonds, set to rise for about fifteen minutes before baking, then bake in a moderate oven for twenty to twenty-five minutes. Take up and brush over with golden syrup. These can be served for tea or breakfast, hot or cold.

Currant Buns

Put a pound of sifted fine flour into a basin, add a pinch of salt, and one and a half ounces of castor sugar, rub into it till quite smooth two and a half ounces of good butter, mix one and a half ounces of German yeast with rather better than half a pint of warm milk, and one whole egg; add to the flour, work together with the hand for five or six minutes, then cover over the basin and put it in the screen to rise for about two or two and a half hours; knead it with the hand into a light dough, add two ounces of well-washed and dried currants, make it into the desired shapes (using as little flour as possible), put the buns on lightly greased tins, put them to rise for fifteen to twenty minutes, then brush them over with whole raw beaten-up egg, that is mixed with a tablespoonful of cold milk, and bake them in a quick oven for fifteen to twenty minutes; when a nice brown colour take up, brush them over with a little golden syrup, and use either hot or cold.

Cream Buns

Put into a stewpan a quarter-pound of butter, a quarter-pound of water, a pinch of salt, a teaspoonful of castor sugar; place the pan on the stove and bring the contents to the boil, then mix into it a quarter-pound of fine flour that has been sifted, and stir together till boiling; remove from the fire and add to it three whole raw eggs and a few drops of vanilla essence, mixing well into the paste; when quite smooth put the mixture into a forcing bag with a large plain pipe, and force it out on to an ungreased baking-tin (using one with a cover for the purpose) in pieces about the size of a chicken's egg, at intervals about three and a half inches apart; put the cover on the tin and place in a quick oven and bake from twenty-five to thirty minutes, when they should be a pretty golden brown colour; remove from the tin and place on a pastry rack, and when cold remove a piece from the top of the bun, and by means of a forcing bag and rose pipe fill up the inside with garnishing cream (see recipe), and serve for afternoon tea, &c.

Spanish Buns

Rub half a pound of butter into one pound of fine flour till smooth, and mix with it a good pinch of ground cinnamon and nutmeg. Put into a basin four whole raw beaten-up eggs, mix in one ounce of German yeast, and a small teacupful of warm milk, knead with the flour into a smooth dough, and set it to rise in a warm place for about two hours; then add a quarter-pound of castor sugar, two ounces of blanched and finely-chopped almonds, and the chopped peel of a lemon, make up into little rounds, put them on a floured baking-tin, brush them over with a little warm sweetened milk, dust over with rough loaf sugar and chopped baked almonds, and cook in a quick oven for about twenty minutes. Serve for afternoon teas, &c.

Seed Buns

Put in a basin one pound of fine flour, rub into it till quite smooth two ounces of good lard, four ounces of butter, three ounces of castor sugar, and a quarter-ounce of caraway seeds. Put in another basin two whole raw eggs, one and a half ounces of German yeast, and a half-pint of tepid new milk; mix up together till smooth, then add to the flour, and work for three or four minutes till into a paste; cover a clean cloth over the basin, and stand it in the screen to rise for about two hours, then turn out on the slab and work up into balls about the size of a chicken's egg, and put them on a greased baking-tin; let them rise for about a quarter of an hour before cooking, brush over with a little new milk, sweetened with syrup or castor sugar, and bake in a moderate oven for fifteen to twenty minutes, then take up and brush over the tops with a little golden syrup, and serve for tea, &c., either hot or cold.

Little Mannheim Breads

Take half a pound of fine flour, three ounces of castor sugar, and a little salt; rub these into two ounces of butter, and add three tablespoonfuls of thick warm cream that has been mixed with half an ounce of German yeast; then mix all together with three whole eggs that have been well beaten-up with a fork, work into a moderately stiff paste, and set in a warm place for about one hour to rise; then roll it out with a rolling-pin to about a quarter of an inch in thickness, prick it well, and cut it into two-inch squares; place on a greased baking-tin, and bake in a quick oven till a nice golden colour; serve hot or cold for breakfast or for tea.

Bread for Breakfast or Tea made with Baking Powder

Take, for one pound of finely-sifted flour, a quarter-ounce of salt and a pinch of castor sugar, and rub into it till quite smooth one and a half ounces of butter, then mix into it one ounce of Cowan's Baking Powder, and half a pint of cold new milk; knead up into a light clean dough on the table or slab, taking care not to work the mixture more than possible, as this would tend to make the bread heavy. When sufficiently worked cut the dough into pieces about the size of a large chicken's egg, and with a little flour form it into any little fancy shapes; place them a little distance apart on a floured baking-tin, then brush each over with a little warm milk that is very lightly sweetened with castor sugar; put as quickly as possible into a moderate oven and bake for fifteen to twenty minutes till a nice golden brown colour. Use hot or cold, for breakfast or tea.

Barley Bread

Put into a basin one and a half pounds of fine flour, one ounce salt, one ounce castor sugar, rather more than half a pound of barley flour, rub into it one and a half ounces of good butter till quite smooth, and add two ounces of Cowan's Baking Powder; mix well all together and then make up into a light dough with cold milk and water, and form into two good-sized loaves; place them on a floured baking-tin, and bake in a rather quick oven for about one and a quarter hours. Use for breakfast, afternoon teas, &c. Small loaves in fancy shapes can be made from the same mixture.

Brown Bread Rolls

Rub two ounces of butter and a saltspoonful of salt into one pound of brown meal; put one ounce of German yeast into a basin and mix it into half a pint of tepid milk and water, add this to the meal, and work it into a light dough, cover it over with a cloth, and stand it in the screen or in a warm place for about one and a half hours; then turn out on the slab and cut it into pieces; roll up into the sizes required, put on a slightly floured baking-tin, and bake in a moderate oven for about twenty minutes. Serve for breakfast or tea. Sufficient for about fourteen rolls.

Brentford Rolls

Put in a basin one pound of fine flour, a saltspoonful of salt, and two ounces of castor sugar, and rub into it three ounces of good butter till quite smooth. Beat up two whole eggs with a fork, and mix them with half a pint of tepid milk and one ounce of German yeast till quite smooth, then mix it with the flour into a dough. Brush over some roll tins with clarified butter (vol. i.), roll up the dough into little balls about the size of a very small egg, and place one in each of the spaces in the tin; place them in the screen for about one hour, and when the dough has well risen remove it to a quick oven, and bake for about twenty minutes, when the rolls should be a pretty brown colour. Serve these rolls either hot or cold, for breakfast or tea.

Boston Brown Bread

Take half a pound of corn meal, a quarter of a pound of rye meal, a quarter of a pound of bran flour, and half a pound of wheat flour; mix these together with half an ounce of salt and two ounces of sponge biscuit-crumbs, then put all together into a basin with half a pint of molasses and a half-pint of cold milk, in which one ounce of German yeast has been dissolved; when these are well mixed together add half an ounce of Cowan's Baking Powder, and work all up into a dough. Lightly butter two Boston bread moulds (as the above quantities are sufficient for two loaves), and put in the mixture, then fix the covers on the moulds and stand the moulds in a deep utensil containing boiling water, which should be about three-fourths the depth of the moulds; put this in a moderate oven and let them cook for four hours, adding more boiling water occasionally as needed. When cooked, turn out the bread and serve it for tea, breakfast, luncheon, &c. It will keep good without getting dry for some days.

Corn Bread

Take four ounces of yellow corn meal, six ounces of fine flour, four ounces of castor sugar, and rub well together; add three whole raw well-beaten eggs, one ounce of Cowan's Baking Powder and a pinch of salt, and mix with cold milk into a light dough; roll out quickly and stamp with a plain cutter about two inches in diameter, and bake in a quick oven for fifteen to twenty minutes. Serve for breakfast, tea, &c., hot or cold, but better hot.

Milk Bread

Mix one pound of Vienna flour till quite smooth with two and a half ounces fresh butter, a pinch of salt, and two ounces of castor sugar; add an ounce of Cowan's Baking Powder and half a pint of new cold milk and stir with the flour into a light dough, make up into fancy shapes, put on a slightly floured tin, and bake in a quick oven for fifteen to twenty minutes, then use for breakfast, tea, &c.

Rye Bread

Put into a large basin one pound of fine flour and a teaspoonful ot salt, and rub into it till quite smooth one ounce and a half of butter. Put into another basin one and a half pints of new milk and mix with it one ounce and a half of German yeast; stir this into the flour and work it into a batter, cover it over, and set it in a warm place for twelve hours, then mix with it one and a half pounds of rye flour and three-quarters of a pint of tepid milk and water, knead it up into a dough, and leave it in the basin covered over with a cloth for three hours; knead it up again, and make it into two loaves (either long or cottage-loaf shape); cut the dough here and there, put it on a floured tin, and bake it in a moderate oven for one hour. Serve hot or cold.

Spiced Bread

Take half a pound of sifted fine flour, rub into it an ounce of good butter till smooth, then add enough ground cinnamon to cover a sixpenny-piece, the same quantity of ground cloves and one ounce of castor sugar; add three-quarters of an ounce of Cowan's Baking Powder and rather better than one and a half gills of cold milk to the flour, &c., and make into a light dough and roll up quickly into small loaves about the size of a chicken's egg, forming cottage or Coburg loaves; brush each over with a little cold milk that is well sweetened with castor sugar, and bake them on a floured tin in a rather quick oven for fifteen to twenty minutes, when they should be a nice brown colour and the outsides quite crisp; then take up and use either hot or cold, for afternoon tea, breakfast, &c.

Scotch Shortbread

Take one pound of fine flour, a quarter-pound of finely-chopped or ground blanched almonds, a quarter-pound of very finely-chopped mixed candied peel, a quarter-pound of castor sugar, the finely-chopped peel of one lemon, and mix with four raw yolks of egg, and three-quarters of a pound of warm butter (or if preferred good clean beef dripping can be used); mix into a paste and then carefully roll out on a floured slab into the thickness of about a quarter of an inch. The paste may be cut out into rounds or squares, large or small; place the pieces on thick baking-tins that are covered with foolscap paper which has been rubbed or brushed over with warm butter; make a pretty border round each, either with a pastry marker or knife, garnish the top of each piece with any nice dried fruits or small mixed sweets, and bake in a moderate oven for fifteen to twenty minutes till a nice pale golden colour, and serve for tea, dessert, &c. The shortbread will keep a week or two if placed in a tin box and kept covered.

Grisini Biscuits

Take half a pound of fine flour, rub it through a wire sieve, and put it into a basin; add to it a pinch of salt and half an ounce of butter, rub the butter into the flour until it is quite smooth; put in another basin rather better than a quarter-pint of tepid milk and water, and mix with it half an ounce of good German yeast until quite smooth; add this to the flour, and knead it up lightly into a nice smooth dough, then cover over the basin with a clean cloth and stand it in a warm place to rise for about one and a half hours, and when well risen turn it out of the basin and cut it across in slices, then into thin strips; dust the slab with a little flour, and with the hand roll out the pieces into lengths of about nine inches and a quarter of an inch in diameter; place these on a lightly floured baking-tin and bake them in a moderate oven for about one hour, until they are a deep fawn colour and perfectly crisp, so that they snap when broken. These can always be kept ready for use, and are nice to serve for dinner or luncheon, in the cheese course, or otherwise.

Geneva Rolls

Put into a basin one pound of fine flour, a teaspoonful of salt, and half an ounce of castor sugar; rub three ounces of butter into it till smooth, then mix into it one ounce of German yeast, three well-beaten raw eggs, and one and a half gills of tepid milk; knead into a light dough, clean the basin round, sprinkle over the dough a little fine flour, cover it with a cloth, and set it to rise in a warm place for two and a half hours; then turn out on a table or slab, make up into little balls or long shapes, put these into well-buttered roll tins, and set again to rise in a warm place for about half an hour; then brush over with a little golden syrup, and bake them in a quick oven for about twenty minutes, when they should be a nice golden colour; when cooked take up and serve for breakfast or tea, hot or cold.

Almond Fingers

Mix two ounces of ground or very finely-chopped almonds with three ounces of Marshall's Icing Sugar, a few drops of vanilla essence, one ounce of sponge cake crumbs, one and a half raw whites of egg; make the mixture into a stiff paste, then roll up into the form of fingers, using a little icing sugar for the purpose. Make some baking-tins warm, and then rub them over with white wax, and put a piece of foolscap paper on the tin while the wax is warm and so grease the paper, then set aside till cold, and place the fingers on it, dust them over with some icing sugar, using a dredger for the purpose; put into a moderate oven and bake for about half an hour, when the fingers should be a nice brown colour; take up and set aside till cold, serve on a dish-paper, for dessert, &c.

Cocoanut Drops

Put into a basin six ounces of good butter, and work it till like a cream, with half a grated nutmeg and half a stick of vanilla that has been pounded and passed through a hair sieve; then add three-quarters of a pound of castor sugar and work together for about ten minutes, after which add six raw yolks of eggs and work for another ten minutes. Whip the whites of six eggs very stiff with a pinch of salt; have one pound of fine flour, sifted and warmed, and mixed with an eighth of an ounce of Cowan's Baking Powder, and add these to the other mixtures by degrees, in the proportion of one white to two large tablespoonfuls of the flour; put the mixture into a bag with a forcing pipe, and force on to slightly greased foolscap paper into any desired shapes; sprinkle with desiccated cocoanut and dredge with icing sugar, bake in a moderate oven till a pretty fawn colour; serve for dessert, tea, &c.

Marchpane of Apricots

Massepain d'Abricots

Put one pound of Jordan almonds into a stewpan with sufficient cold water to cover them; bring this to the boil, then strain and rinse the almonds in cold water; rub them in a clean cloth to take off the skins, then pound them into a perfectly smooth paste. Add three-quarters of a pound of loaf sugar to six ounces of water and boil to the crack (that is, when the sugar is quite brittle and will snap if a portion is first dipped into cold water); when ready, mix this very quickly in a mortar with the almond paste and half a pot of apricot jam, add a saltspoonful of Marshall's Apricot Yellow, and about twenty drops of vanilla essence; pound the mixture well and leave it till somewhat cool, then turn it on to a lightly-oiled pastry slab, sprinkle it with Marshall's Crème de Riz, and roll it out in thickness about half an inch; then cut it out in shapes with any fancy cutter. Place these on a baking-tin on a sheet of oiled kitchen paper, put another paper on the top, and stand them in a screen or warm place until quite dry; mask with Maraschino glace (vol. i.), and sprinkle them lightly with finely-chopped pistachio nuts. When ready to serve, dish them up in a pile and serve for a dessert dish or for a cold collation. They are also excellent for serving with iced soufflés, &c.

Nougat in Cases

Put into a stewpan one tablespoonful of strained lemon juice and a quarter of a pound of castor sugar, and boil these together till a nice brown colour; then mix in a quarter of a pound of blanched and finely-chopped almonds that have been baked a nice golden colour, boil up together, stirring continually, then turn the mixture out on to a lightly oiled slab or board; cut the nougat into small pieces about the size of a Spanish nut, roll them up and leave them till cool, then glaze each over with Maraschino glace (vol. i.), and when this is set put each into a little paper case, and serve for dessert, &c.

Vienna Queens

Mix half a pound of finely-chopped dried cocoanut with three whole raw eggs, one tablespoonful of orange-flower water, a saltspoonful of vanilla essence, two ounces of Marshall's Crème de Riz, two ounces of fine flour, four ounces of icing sugar, six or eight drops of carmine, three ounces of fresh butter that has been worked to a creamy consistency, and three ounces of ratafia biscuit crumbs; mix well all together till quite smooth, and add a good pinch of Cowan's Baking Powder, then put the mixture into any little moulds, such as walnut moulds, that have been brushed over with warm butter, then dusted over with fine flour and castor sugar mixed together in equal quantities. Place these on a baking-tin, and bake in a moderate oven for fifteen to twenty minutes; when cool, turn them out and glaze them over with Maraschino or Noyeau glace (vol. i.); leave till cool, and serve for dessert, &c.

CHAPTER XVI

JAMS, PRESERVES, COMPOTES, AND MACEDOINES OF FRUITS

Apple Marmalade

Put into a stewpan one pound of finely-sliced peeled apples, a quarter of a pint of water, one ounce of butter, the finely-cut peel of half a lemon, a strip of cinnamon about a quarter of an inch long, two bay-leaves and two ounces of castor sugar ; boil these together till they are of a pulpy consistence, then rub it through a sieve, mix with it a dessertspoonful of orange-flower water, and a tablespoonful of apricot jam or marmalade, and use for centre of fleurs and tartlets, or it may be served in a compote dish for a dinner or luncheon sweet.

Banana Purée

Pound four or five fresh bananas with one and a half ounces of castor sugar, the juice and pulp of two oranges, and three tablespoonfuls of thick apricot jam, colour with a few drops of carmine and a little apricot yellow ; then rub through a fine hair sieve, warm in the bain-marie, flavour with a tablespoonful of Maraschino, the same of brandy, and use for cakes and puddings ; this can also be used ice-cold.

Black-Currant Jam

Take equal quantities of good picked fruit and loaf sugar, and boil the fruit first with two tablespoonfuls of water to each pound of fruit ; keep it skimmed till quite clear and bright, and boil for twenty minutes, then add the sugar, and stir it occasionally to keep it from burning ; continue the boiling and skimming for twenty-five minutes to half an hour, then put into dry clean jars, and cover over when cold with foolscap paper steeped in brandy, and tie down with brown paper or bladder, and store away in a cool, dry place.

Red or White-Currant Jams

Take equal quantities of fruit and preserving sugar, and boil together for thirty minutes, keeping it stirred and skimmed. If using less sugar, say three-quarters of a pound to the pound of fruit, it must be well reduced—that is, to boil say for twenty minutes longer—or it will not keep; put it into clean, dry jars and cover down with papers in the usual way, and store in a cold, dry place till wanted.

Carrot Jam

Take some small freshly-gathered young carrots, cleanse, scrape and wash them well, then plunge them into boiling water coloured with carmine, and cook till perfectly tender; drain them on a sieve, and then rub them through a wire sieve; weigh the pulp, and for each pound of carrot allow one pound of loaf sugar, the finely-chopped peel of one lemon, the strained juice from the same, and as much ground cinnamon as will cover a sixpenny-piece; boil well for half an hour, keeping it well skimmed, then put into dry jars, and leave till cool; then cover over the jars, and finish and store as usual.

Carrot Ginger

Take some fresh young carrots, well wash and then blanch them, clear them of skin, cut them into two-inch lengths (or, if small, leave them whole), put them again into a stewpan with enough cold water to cover them, bring to the boil, then turn out on to a sieve, and let them drain till the following day. Then put them into their own weight of ginger syrup, and simmer them on the side of the stove for two or three hours; then set away till cool, and put into jars with enough of the syrup to cover them; tie down the jars with damp bladders. Use for dessert, ice puddings, or other sweets, with cream, &c.

Ginger Syrup for Carrot Ginger.—To each pint of water put fourteen ounces of loaf sugar and a teaspoonful of ground ginger, colour with carmine, boil down to half the quantity, then use.

Compote of Cherries for Hot Entrées, &c.

Stone the cherries, take out the kernels; to one pound add one ounce of castor sugar, a little carmine, half a pint of claret. Cook for thirty to forty minutes, till the liquor is reduced to a creamy consistency, then use.

Compote of Cherries for Cold Entrées, &c.

If using fresh cherries, stone them and crack the nuts, and take out the kernels; mix each pound of cherries with a teaspoonful of salad oil, a few drops of tarragon vinegar, and a pinch of castor sugar; add a tablespoonful of tarragon and chervil that are picked in tiny pieces, and leave them on ice till ready to use. If using preserved cherries, the uncrystallised are the best.

Compote of Cherries for Sweets

For half a pint of uncrystallised or fresh-stoned cherries, take half a pint of claret, two tablespoonfuls of red-currant jelly, the peel of one lemon, tied together with a piece of cinnamon about one inch in length, and two ounces of castor sugar; put these into a stewpan, and boil till the liquor is reduced to half the original quantity, remove the lemon-peel and cinnamon, and colour the remainder with a little liquid carmine, set it aside on ice till wanted, then add to it a wineglassful of Kirsch liqueur, and use for a dinner or luncheon dish, or for garnishing hot or cold puddings.

Cherry Jam

Take some ripe cherries (Kentish preferred), stone them and weigh them, and to each pound of fruit allow one pound of finely-crushed preserving sugar (a gill of red-currant or strawberry juice that has been rubbed through a sieve can be added if liked). Boil the sugar, juice, and kernels of the stones altogether, stirring them occasionally, for about twelve to fifteen minutes; then add the fruit, and boil together quickly for thirty to thirty-five minutes, keeping it well skimmed while cooking. Put into clean dry jars, and when cool cover with papers that are steeped in brandy before placing on the jam. Tie the jars down tightly with paper or bladder, and put away in a cool dry place.

Brandy Cherries

Gather the cherries when ripe and in perfectly dry weather, and when quite fresh wipe each cherry with a clean soft cloth, and cut the stalks, leaving them about one inch long on the fruit. Then fill some wide-necked bottles three parts full, allow for each pound of cherries four ounces of castor sugar and four or five cloves, and put into the bottles with the fruit and fill up the bottles with good French brandy; firmly cork them and seal them, and keep them in a cool place for six or eight weeks, when they will be ready for use.

Crab-Apple Cheese

Take some freshly-gathered crab-apples, put them in a jar and cover it closely, then stand it in a tin containing boiling water in the oven; let it boil in this way for about twenty minutes, then add about one pint of boiling water to each two pounds of crabs and let them continue boiling until tender, adding about a pint of water during the cooking; when the apples are tender, which will be in about three and a half to four hours, rub them with the liquor through a hair sieve, then weigh the pulp, and to each pound of it add a pound of crushed loaf sugar; boil together very gently for one and a half hours, keeping well skimmed; when the pulp is sufficiently boiled it will stick to the spoon and be like a jelly if allowed to cool. Pour it into a clean, dry, china mould, and when cool put on the top a piece of foolscap paper that has been steeped in brandy, tie down and keep in cool place till wanted.

Bottled Crab-Apples

Rub the crab-apples over carefully with a clean dry cloth, and prick each over with a needle to prevent them bursting. Put into a stewpan one pint of water, two pounds of loaf sugar, about sixteen cloves, and quarter-ounce of whole ginger; boil these all together for about fifteen minutes, keeping skimmed while boiling, then strain, reboil, and add to it about a quart of the crab-apples; bring again to the boil, then take up and drain on a hair sieve, and leave them till cold. Repeat this process three times, and at the finish leave them to get cool, when they should be put into jars or bottles that are quite clean and dry; add to each jar sufficient syrup to cover the apples; tie the jars down with bladders, and leave them in a cool dry place till wanted. The crab-apples thus prepared are good for tarts, creams, or dessert.

Preserved Damsons

That fruit is the best for preserving which has been gathered while the sun was on it and when the weather has been dry for a few days previously; the fruit should be perfectly ripe. For each quart of fruit allow half a pound of the best loaf sugar; put the fruit into jars which are quite dry, sprinkle the sugar in, stand the jars in a pan containing cold water, place a little straw between the jars, stand the pan over a moderate fire, let the water come gently to the boil, and let it remain on the stove for about one hour. Remove the pan, and leave the jars as they are till quite cold; strain off the liquor, and boil for fifteen or twenty minutes, then pour on to the fruit; when cold cover over with bladder, and keep in a cool dry place. If liked, the stones can be removed before cooking.

Fruits à la Suédoise

Take one quart of mixed fresh fruits, such as strawberries, raspberries, currants, cherries, and gooseberries, pound them to a pulp, and add to them one wineglassful of brandy, one of Silver Rays (white) Rum, one of Maraschino, and one of Noyeau, and the juice of six lemons. Put the peel of the lemons into a stewpan with half a pound of loaf sugar, pour over it one pint of boiling water, and let it remain till cold; then add it to the other ingredients, colour with a little carmine, tammy it, and when cold put it in the charged ice-machine and freeze it. Dish up in a pile, entirely cover with a cold macedoine of fruits, and serve in a bowl or deep dish for dinner after the remove or for a sweet, in which case some fancy cakes should be handed with it.

Fruits Bottled without Sugar

Pick the fruit when quite dry and ripe, free it from stalks, and arrange it in wide-necked bottles (which should be carefully dried), giving the fruit an occasional shake so that the bottles may be well filled, and cork down lightly. Take a large pan containing boiling water and stand the bottles in it so as to partly cover them, place some hay between each bottle (taking care that the corks do not get wet or the fruit will not keep); then stand the pan in a very moderate oven or on the side of the stove for three and a half to four hours, and set aside till cold; then take up and knock the corks in tightly, and tie them down with bladder or leather. Keep in a dry cool place till wanted.

Macedoine of Fruits in Syrup

Put twelve ounces of loaf sugar to boil with a pint and a half of water until it reaches the consistency of cream, then strain it and mix with it a tablespoonful of Noyeau or Maraschino syrup, one tablespoonful of brandy, colour with a little liquid carmine; then add a pint and a half of ripe picked fruits, such as strawberries and cherries stoned, slices of pineapple and melon, skinned and stoned grapes, and sliced peaches and apricots; leave on ice till wanted, then serve in a pile. This macedoine can be served for a sweet for dinner or luncheon, either plain or with custard or with frozen or whipped cream or ice.

Macedoine of Fruits, Hot

Take any kind of fresh ripe or prepared fruits, such as stoned cherries and their kernels, slices of apricots, peaches, picked strawberries (if large cut them into halves), grapes, currants, &c.; mix with a little liqueur, such as Maraschino, Kirsch, or Noyeau, colour with a few drops of Marshall's Liquid Carmine, make hot in the bain-marie, and use for garnishing hot cakes or puddings, or serve as a separate dish for luncheon or dinner. This may have a wineglass of Silver Rays (white) Rum added.

Macedoine of Fruits, Cold

Take any nice fresh raw ripe fruits, such as strawberries and cherries (that have been cut in halves, and the kernels removed and thrown in), and grapes that have been skinned and freed from pips; mix well with Noyeau liqueur, sweeten with a little castor sugar, colour with a little carmine, set on ice till perfectly cold, and use as a garnish or for a separate dish for dinner or luncheon. This may have a wineglass of Silver Rays (white) Rum added.

Ginger Brandy

Crush some white root ginger thoroughly in a mortar, then lay it in a jar with the best loaf sugar, and the thinly-pared rind of a lemon; add the brandy, and let it all steep together for about a week, according to the strength of the ginger flavour desired; stir occasionally, and then strain and bottle for use. The proportions are—one ounce of ginger, one pound of sugar, and the peel of one large lemon to each two and a half pints of brandy.

Preserved Greengages

Choose large greengages, when they begin to soften; split them in halves, without peeling them; remove the stones, then weigh an equal quantity of castor sugar and sprinkle half of it over the fruit; leave it in a cool place till the next day; crack the stones and take out the kernels and skin them; drain the syrup from the fruit the next day and boil it up with the remaining sugar; let it boil gently for about ten or twelve minutes, keeping it well skimmed; add the fruit and the kernels and let it simmer, keeping it well skimmed till clear; put it into jars, leave till the next day, and then cut round pieces of foolscap paper to fit the jars; steep these in brandy and place them on the fruit; cover the jars over with bladder, and tie down and store away.

Greengages in Brandy

The fruit should not be over-ripe, but must be quite sound; allow ten ounces of sugar to each pound of fruit; boil the sugar with a quarter of a pint of water to each pound, and when dissolved pour it, quite boiling, on the fruit; let the fruit remain in this syrup for two days, then boil them very carefully till they are clear and not broken (this will take about twenty minutes); take them from the pan with a slice or spoon and put them in wide-mouthed bottles; boil the syrup up again for ten minutes, let it cool, then add an equal quantity of good brandy; let it cool and then fill up the bottles; cover the bottles with bladder and keep in a cool dry place.

Gooseberry Jam

Take the berries quite ripe and when fresh gathered and dry, pick off the stalks and weigh them, and for each pound take a pound of good loaf sugar crushed up small and a gill of water; stir together in a preserving pan till boiling, then simmer for thirty to forty minutes, during which time keep skimmed and stirred; pour into clean jars when cooked and set aside till cold, then cover over with brandied foolscap paper, and tie down with bladder or thick paper. Store away in a cool dry place till wanted for use; yellow or red berries can be used in the same way.

Gooseberry Jelly

Take some ripe gooseberries, remove the tops and stalks, then put them into a saucepan, and to each six pounds of fruit add two pounds of currant juice; place the pan in a bain-marie on the stove till the fruit is hot and bursts open, then strain the juice through a sieve. When the juice has run from the fruit, weigh it and boil it quickly for half an hour, adding to each four pounds of the juice three and a half pounds of crushed loaf sugar; stir together till the sugar has dissolved, then boil for thirty minutes, stirring and keeping it skimmed while boiling; when ready, pour it into clean dry jars or china moulds and leave till cold; then cover, tie down as usual, and keep in a cool dry place till wanted for use.

Marrow Jam

Take some nice fresh young vegetable marrows, peel and remove the seeds and cut them into quarters, then put them into a stewpan with enough cold water to cover them, and just bring to the boil; then strain them and rinse them in cold water, and put them again into boiling water and let them cook for fifteen minutes; strain them and press them till dry, then rub them through a coarse wire sieve. Take some sour apples, peel, slice, and boil them, and for each pound of apples allow the strained juice of one lemon, and boil them to a pulp. Then weigh the marrow pulp, and to each pound allow a quarter-pound of the apples, one pound of loaf sugar, the finely-chopped peel of a lemon, and four cloves; the cloves should be tied up in a piece of muslin and taken out when the jam is cooked. Put the jam into a clean stewpan and boil for half an hour, then add a few drops of liquid carmine to improve the colour; finish and store as usual.

Vegetable Marrow Marmalade

Take some freshly-gathered young marrows, remove the peel and seeds, and cut into fine slices; then to each pound of marrow put a quarter-pound of syrup, as below, and let them remain until the next day; then drain off, and for each pound of marrow take one pound of loaf sugar, the peel and strained juice of two lemons, and a quarter of an ounce of ground ginger; put these into a clean stewpan and boil for fifty to sixty minutes, keeping it well skimmed while boiling, then to each quart of pulp add a wineglassful of brandy; reboil for fifteen minutes, then put into jars, and when cool cover and store as usual.

Syrup for Steeping Marrow.—Boil three pounds of brown sugar with two quarts of water for three-quarters of an hour; let it get cool before using.

Transparent Orange Marmalade

Take some very pale Seville oranges and cut them into quarters, take out the pulp and put it in a basin, removing the pips and white part; put the peels into slightly salted cold water and leave them to soak all night, then boil them in a good quantity of water, enough to cover them, till tender; then take up and when cool cut up into fine Julienne shreds and add to the pulp. To each pound of fruit take one and a half pounds of castor sugar and boil together in a clean pan for half an hour, keeping it stirred gently; when cooked put into clean dry jars and finish as usual.

Orange Purée

Take three large or four small oranges, press all the juice and pulp from them and rub it through a sieve, and mix it with two tablespoonfuls of orange-flower water; put four raw yolks of eggs into a basin, and work together with a wooden spoon for about five minutes; then add the pulp and three ounces of castor sugar and two whites of eggs which have been whipped stiff with a tiny pinch of salt, and well mix the whole. Melt one and a half ounces of butter in a stewpan, then pour in the above mixture and keep it carefully moved about the bottom of the pan with a small wooden spoon over the fire for two or three minutes; when it begins to get thick, tip it carefully on to the dish on which it is to be served; sprinkle it with a little coloured sugar or shredded pistachio nuts. This dish can be served hot or cold, either as a dinner or luncheon sweet.

Compote of Pears

Peel two or three large stewing pears and cut them into quarters, remove the cores, then cut them in slices about one-eighth of an inch thick and one inch and a quarter long; put them into a stewpan with a dessertspoonful of red currant jelly, half a pint of claret, half an ounce of castor sugar, and a few drops of Marshall's Liquid Carmine, and boil till tender; then strain the fruit from the liquor, reduce the latter to a creamy consistency, then add again to the pears, and use as garnish for entrées of meats or birds.

Bottled Peaches

Take some ripe sound peaches, peel them and split them in halves, remove the stones and put the fruit into large clean dry bottles, then cover them entirely with thick clear syrup, as below, nearly filling the bottles; then cork the bottles, tie them down, bind them round and round with hay to prevent them touching each other, and place them in a very deep stewpan that will hold enough water to reach the tops of the bottles; put the pan on the stove and pour in enough cold water to reach the necks of the bottles, bring the water steadily to the boil and let it simmer on for sixty minutes, then remove the pan from the stove and let the bottles remain in it till the next day; then take them from the water, wipe them, wax the corks over, and keep in a cool dry place till wanted.

Syrup for Peaches.—Boil eighteen ounces of loaf sugar in four gills of water for fifteen minutes, then strain and use.

Pineapple Chips

Take a perfectly ripe sound pine for this purpose, carefully remove all the peel with a sharp-pointed knife and clear all the pips out, cut the fruit into four pieces straight down (or it can be left whole if preferred); cut it into slices about a quarter-inch thick, and lay it out without bruising on a dish. Take rather better than half the weight of the fruit in finely-powdered castor sugar, sprinkle the pineapple well with it and let it remain until the following day till a juice forms; then put all together into a very clean preserving pan, and steadily boil till the fruit is quite bright looking (which will take about half an hour), remove the scum as it rises; take the pan from the fire and set aside in the syrup till next day, when the fruit should be put on sieves in the screen or cool oven till dry. Put away in boxes in a dry place, placing between each layer a sheet of wafer or fine foolscap paper. The syrup can be used for ices or puddings.

Pineapple Marmalade

Take some sound not over-ripe pineapples, peel and core them, removing all the eyes, chop or pound them into a purée or fine pulp, weigh the purée and put it in a clean preserving pan and stir it till boiling; then add the same weight of castor sugar and the very finely chopped peel of one lemon to the pound of fruit; boil together for half an hour, during which time stir the mixture frequently and keep the scum cleared off; pour into clean pots or jars, and when cool cover over and finish and store as usual.

Pineapple Jam

Take some sound but fully-ripe pineapples and peel them, also take out all the eyes, cut each pine lengthwise into four pieces, then cut it up into very fine slices; weigh the fruit after it has been prepared and ready for use, then weigh an equal quantity of the best loaf sugar; put the sugar into a clean preserving pan with half a gill of water to each pound of sugar and a teaspoonful of strained lemon juice, and boil into a syrup; remove any skim with a clean iron spoon, then add the fruit and boil together for forty minutes, stirring frequently and skimming well. When cooked put into clean jars and cover with brandied paper; when cold cover the top of the jars with bladder or paper and store away in a cool dry place till wanted.

Plum Jam

Take the plums freshly gathered; if large ones are used cut them in halves, remove the stones; for one pound of the fruit take three-quarters of a pound of preserving sugar and one tablespoonful of water; boil in a clean thick pan for about half an hour, keeping well stirred and skimmed while cooking; put into clean jars, and when cool cover with brandied paper and tie down with bladder or thick paper; store in a cool dry place till wanted for use. The kernels may be added to the jam if time allows for preparing them, and should be boiled with the jam; they greatly improve the flavour of the preserve.

Compote of French Plums

Cook two dozen French plums in half a pint of claret and an ounce of castor sugar to the consistency of thick cream; put aside on ice till wanted. These are nice to serve for a sweet for luncheon or with cutlets of mutton, venison, or roast meats.

Raspberry and Red Currant Jam

Take some freshly-gathered fruits that are picked in dry weather, free them from stems; take six ounces of raspberries to one pound of currants and fourteen ounces of loaf sugar, put into a preserving pan and boil for about forty minutes, stirring frequently and keeping skimmed while boiling; then when cooked put into jars and leave till cold; cover the top with brandied papers, and then tie down and store away in a cool dry place till wanted.

Compote of Rhubarb

Take some nice young rhubarb, wash it well, and cut it into lengths of about two inches. Prepare the syrup thus:—Put six ounces of loaf sugar, one gill and a half of water, and a few drops of liquid carmine into a stewpan; bring it to the boil, add the rhubarb, and cook till tender; then remove it and boil the syrup down to the consistency of thick cream, strain, add the cooked rhubarb and a wineglass of Silver Rays (white) Rum, and when cool use for compote or for garnishing tartlets, fleurs, &c.

Bottled Strawberries

Gather the strawberries when the weather is quite dry and the fruit not too ripe, carefully remove all the stalks and leaves, taking care to handle them as little as possible; then put them into a wide-necked bottle which is thoroughly dry and cover them with syrup that is made by boiling one pound of loaf sugar with half a pint of water for about fifteen minutes until the syrup is thirty-eight degrees; let the syrup get cold, and then try its strength with the saccharometer. Cork the bottles down and stand them in a large pan, place some straw or hay between the bottles, and pour sufficient cold water into the pan to come up to the neck of the bottles, and stand it on the side of the stove and let it just come to the boil; then remove the pan from the stove and let the bottles remain in the water till cold. See that the corks are well closed in the bottles, and cover them over with bladders that are wetted with spirit on the side nearest the cork, and keep in a cool dry place till wanted. Fruits bottled like this are nice for ices or for a compote of fruits with sweets.

Strawberry Jam, No. 1

Pick the fruit when quite ripe, and in perfectly dry weather; pound or crush them, and add the juice from any other ripe strawberries, currants, &c., if you have plenty of fruit; then weigh the pulp and juice, and mix with it its weight of crushed preserving sugar, and boil gently together for half an hour, keeping it skimmed and stirred whilst cooking; then pour it into jars, and when cool cover the tops of the jam with papers which have been wetted with brandy, and tie another paper or bladder over the top of the jar, and put away in a cool place until wanted.

Strawberry Jam, No. 2

Gather the fruit when quite dry and ripe, reject any unsound fruit, pick off the stalks, weigh the berries, and to each pound of the fruit take fourteen ounces of lightly-crushed loaf sugar; arrange the fruit and sugar in the preserving pan in alternate layers, stand the pan on the side of the stove, and as the scum rises keep it well removed; let it boil on gently for half an hour, take the pan from the fire, and when the jam is somewhat cool pour it into jars and cover down as in the last recipe.

Strawberry Jam, No. 3

Take three-quarters of a pound of crushed loaf sugar to each pound of dry picked fruit, bring it to the boil, keep it well skimmed, but do not let it boil fast or it will crush the fruit; continue boiling for about thirty minutes, when, if on taking up it sets nicely, it is ready to be put in the jars; cover over with papers dipped in brandy, and finish as usual.

Strawberry Parisian Salad

Remove the stalks from two pounds of raw ripe freshly-gathered strawberries, and if the fruit is large cut each strawberry into quarters; put them into a basin, season them with castor sugar, a wineglassful of brandy, a tablespoonful of strained lemon juice, and a few drops of carmine, and set on crushed ice till quite cold. Dish up in a pile, and serve for luncheon, &c. Cream whipped or frozen and flavoured with vanilla essence and sweetened with castor sugar can be handed with the salad if liked.

Tomato Cheese

Take some ripe fresh-gathered tomatoes, and wipe them dry with a clean soft cloth; remove the seeds and cut them into thin slices; then rub them through a fine hair or wire sieve, weigh the purée, and to each pound add the strained juice of two lemons and one and a half pounds of loaf sugar, a tablespoonful of good brandy, a pinch of ground cinnamon; colour with carmine, boil together for one and a half hours, then pour into jars, leave till set, then cover them over with papers dipped in brandy, tie down, and keep in a cool dry place.

Tomato Jam

Take seven pounds of tomatoes that are not over-ripe and that are gathered when the weather is quite fine and dry; remove the core, and wipe them carefully with a clean soft cloth; then cut them into thin slices, plunge them into the quantity of syrup prepared as below, bring to the boil over a quick fire, and boil for forty-five to fifty minutes. Then turn all out into a basin, and to each two quarts of the pulp add one and a half pounds of loaf sugar, the peel of three lemons finely chopped, and put into a pan and boil for one and a half hours, keeping well skimmed and stirred while boiling; a little of Marshall's Liquid Carmine will improve the colour; then pour into jars and leave till cool; cover and store as usual.

Syrup for Tomato Jam.—Boil five pounds of loaf sugar, the strained juice of eight lemons, and the finely-chopped peel of same, two ounces of ground ginger, and six bayleaves for ten minutes; take out the bayleaves before the fruit is put in.

Pickled Plums

Take eight pounds of loaf sugar, half an ounce of whole cinnamon, a quarter-ounce of cloves, six blades of whole mace, twelve bayleaves; put these on the stove with four quarts of malt vinegar, colour a deep red colour with Marshall's Liquid Carmine, put on the stove and boil for about one hour, during which time keep skimmed; then strain while in a boiling state on to twelve pounds of damson plums, that have been gathered in dry weather and not over-ripe, and freed from stalks. Put into jars and tie down, and leave for three or four weeks at least before using, then eat with meats and poultry.

Crystallised Violets

Take some double violets that have been picked when quite dry, and clip the stalks off close to the flower. Have some loaf sugar boiled to pearl (see recipe, vol. i. page 28), then throw the violets into it and allow the sugar to reboil; then take up the violets on to a sieve and boil the sugar again until it begins to get white on the side of the pan, put the violets in again and reboil; then shake them out on to a pastry rack or sieve and leave them to dry, when they can be stored away in boxes till wanted. They should be kept in a dry place. Roseflower leaves and primroses can be preserved in the same way.

CHAPTER XVII

PICKLES AND PRESERVES OF VEGETABLES AND MEATS

Carrots Pickled

Wash in cold water some freshly-gathered young carrots, and put them into a stewpan with enough cold water to cover them; season with salt and bring them gently to the boil, then strain and rinse them in cold water and drain them on a sieve; take small quantities at a time and rub them very carefully in a clean soft cloth so as to remove the skins. Boil together in a covered pan for half an hour two quarts of French vinegar, one ounce of whole black and white peppercorns, twelve pounded red chillies, six blades of mace, a quarter of an ounce of cloves, two ounces of whole allspice, and six small bruised eschalots, then set aside to cool; strain the vinegar from the spices, reboil it, and plunge the carrots into it and let them simmer for half an hour, when they should be tender—to ascertain this prick them with a needle—if not sufficiently tender cook them a little longer; put them on one side till cool, then put them into perfectly clean wide-mouthed jars or bottles, cork them up tightly, put the bottles into a stewpan, surround them with straw or hay, fill the pan with water to about three-parts the depth of the bottles, and bring slowly to the boil; then take them out and leave the bottles as they are till cold; dry them, seal them down with wax, and store away in a cool place till wanted.

Vegetable Marrow Pickle

Take some perfectly young marrows that are gathered in dry weather, peel them evenly, and cut into two-inch lengths; remove the seedy part and put them into sufficient cold water to cover them with a quarter-pound of salt to two quarts of water, just bring them to the boil, then drain them on a sieve. Put them into a stewpan with sufficient French vinegar to cover them, and to each quart of vinegar allow one ounce of whole ginger, one ounce of whole black and white peppercorns, six blades of mace, and a dessertspoonful of whole allspice, eight or ten fresh bayleaves, a dessertspoonful of turmeric, twelve pounded red chillies, a stick of freshly-grated horseradish, and six pounded eschalots; boil all together for a quarter of an hour, then take up the marrow on a dish, and leave till somewhat cool; let the vinegar boil for another half-hour, and set aside till cool. Place the marrow in jars, pour the strained vinegar over, tie down with a damp bladder, and store away in a cool dry place. The marrow may be coloured red by mixing a little liquid carmine with the vinegar.

Pickled Red Cabbage

Take the cabbage, freshly gathered after frosty weather, remove any tough hard outside leaves, divide the cabbage into five or six pieces, cutting it straight through, then shred it as finely as possible, and place it out in thin layers on flat dishes or trays and sprinkle with salt, allowing six ounces of salt to each pound of cabbage; leave the cabbage with the salt for two days, during which time turn it frequently, then drain well on sieves, so as to let all the brine pass away from it. Take some perfectly clean dry jars, and put a layer of the cabbage in, about three inches deep, and then sprinkle it over well with black and white peppercorns and some crushed root ginger; put the cabbage in layers thus till the jar is full, pressing it as closely as possible. Bring some malt vinegar to the boil and set it aside till cold, then cover the cabbage entirely with it, adding some of Marshall's Liquid Carmine to colour the vinegar and improve the appearance of the cabbage if desired; cork down quite tightly, then cover over with bladder, and store away in a cool dry place till wanted. White cabbage is excellent prepared in the same way.

Piccalilli Pickle

Take as many varieties of vegetables as possible for this, such as nasturtiums, cauliflowers, white-heart cabbages, small peeled button onions, cucumbers, radishes, gherkins, capsicums, small green tomatoes, Brussels sprouts, red French chillies, and lettuce stalks, &c., all in equal quantities; pull the cauliflower into pieces and shred the cabbages finely. Prepare some brine with salt and water, which should be boiled together till strong enough to float a raw egg in the shell on the top. Throw all the vegetables into this, let them reboil, then simmer for five minutes, taking care that the vegetables are kept well under water;

then drain them on to a sieve, and spread them all out to become quite dry. Then put the vegetables into jars, and cover over entirely with pickle made as follows:—Take two quarts of good vinegar, three ounces of ground ginger, two ounces of whole black and two ounces of white peppercorns, two ounces of Marshall's Curry Powder, two ounces of whole allspice, three ounces of turmeric, six red dried pounded chillies, four ounces of peeled and pounded eschalots, and boil these together for fifteen minutes; then mix in four ounces of good mustard that has been mixed with two tablespoonfuls of French mustard, and stir well in, but do not let it boil again after the mustard is added; pour this over the vegetables in the jars, leave till cool, then cover with damp bladders, and tie down tightly. These must be examined occasionally, as the vegetables absorb the moisture, when more vinegar must be added and the ingredients stirred from the bottom of the jar; other vegetables may be added as they come in season, but must, of course, be prepared in exactly the same way as above, or they will not keep. Store in a cool dry place till required. It should be kept at least six months before using, and the longer it is kept the better.

To Cure Bacon

Rub the flitches well with common salt for about ten minutes every day for a week and let them lie so that the brine may run from them, then rub off all the salt and put the flitches into a trough or tub and rub into each flitch one pound of saltpetre that has been pounded, warmed, and dissolved; the day after rub in three or four pounds of common salt; then let it lie for a week, during which time it must be rubbed daily on each side; do this for one month, and then wipe over with a clean dry cloth and hang them up in a dry place till required; as soon as they are dry they can be used. This recipe is good for ham-curing also.

Cured Hams (Westphalia)

Rub the ham with six ounces of pounded saltpetre for fifteen minutes, let it lie all day after rubbing it; the next day boil three pints of strong ale with a pound of common salt, half a pound of bay salt, and half a pound of brown sugar, and when this is cooling pour it over the ham and rub it thoroughly into it, and leave the ham in it; then rub it twice or thrice every day for a fortnight, turning it each day; at the end of that time take out the ham and have it hung in the curing chimney; if convenient, dry for three days and nights; or in any dry place where there is smoke from a wood fire would do.

Pickled Pork

Cut up the pork as soon as it is cold in pieces sufficiently large to lie in the pickling trough; then strew a layer of salt and a sprinkling of brown sugar in the trough, rub the pork over with this, and then place it skin downwards with a thin layer of salt and sugar over it; continue this process until the trough is full, then cover the top pieces with a thick layer of salt, put a board or dish on this, place a weight on the top of it to keep the meat under the brine, and leave it for twelve to fourteen days. If all the salt does not dissolve to brine, put a little warm water with that portion undissolved. The pork can be used any time after it has been in the pickle for ten days or a fortnight, and if kept in a cool place will keep for months; if kept long it should be blanched before being boiled.

Liquid Pickle for Beef or Tongue

To four gallons of water add two and a half pounds of treacle, eight pounds of salt, and two ounces of saltpetre; boil all together until quite clear, keeping it well skimmed while boiling; sprinkle the meat well over with salt and rub it well in, let it lie for two days, then wipe it clean and put it into the liquid pickle, which must be quite cold, and allow it to remain in this for two or three weeks.

If this pickle is boiled up occasionally, and a good handful of salt added each time, it will remain good for some months.

To Cook Cockscombs for Entrées, &c.

Put the fresh combs in a pan with enough cold water to cover them with a little salt and lemon juice, bring them sharply to the boil. As soon as they begin to rise remove them from the fire and throw them into cold water (if they stay too long over the fire the blood coagulates and it is impossible to bleach them). Remove the upper skin, trim them neatly, and lay them in salt and water for several hours, then wash them again well and lay them in fresh unsalted water, which should be changed frequently until the combs are perfectly white. Then stew them till tender with a little butter, strained lemon juice, salt, and white stock made from chicken boilings. If for garnish they should not be too much cooked.

To Cook Fresh Truffles

Put the truffles in cold water for six to eight hours, occasionally changing the water; when the mud that covers them is loose, rinse it well from them, and scrub them well with a brush; when quite free from grit, peel the outer skin off very thinly with a small knife and rinse them again. Have a stewpan lightly buttered and place in it some very thinly sliced raw fat bacon (allowing half a pound of bacon to one pound of truffles) and a good bunch of herbs, such as thyme, parsley, and bayleaf; put the truffles in the pan, then add a pint of good veal chicken, or rabbit stock, and a similar quantity of sherry or Madeira wine, or they can, if liked, be cooked entirely in the above wine or in champagne. Boil for one and three-quarter hours, with the pan covered closely down, and longer if the truffles are large, and then serve hot or cold. Dish them up in a pile, and tammy the liquor in which they were cooked, and pour it in the dish. These can be put into bottles or jars if not wanted immediately.

The peelings can be pounded with finely-chopped fat fresh pork and veal and used for farcing poulardes, pheasants, &c.

CHAPTER XVIII

GARNISHES, FARCES, PURÉES, ICINGS, ETC.

ASPICS AND CHAUDFROIDS

Blocks of Aspic Mayonnaise

POUR some Mayonnaise aspic (see recipe) into a plain mould or stewpan to about two inches in depth, let this set, and then dip the mould into warm water, turn out the Mayonnaise, and cut it into little oblong shapes or with a cutter, and use for garnishing cold fish, or fowl. meat, &c.

Green Mayonnaise Aspic

Take half a pint of aspic jelly, and mix with it two tablespoonfuls of Mayonnaise sauce (see vol. i.) and a little apple green; tammy, and then pour the mixture into a baking-tin to about a quarter of an inch deep; when cold cut out in rounds or other shapes, and use for garnishing.

Pink and White Mayonnaise Aspic

To each half-pint of aspic jelly add three tablespoonfuls of Mayonnaise sauce (vol. i.); colour part of it with carmine, leave the other part plain, tammy both separately, and use when cooling.

Olive-Coloured Aspic

Add some drops of Marshall's Sap Green to some aspic jelly until the required depth of colour is obtained; use hot or cold.

Chaudfroid Sauce à la Chatelain

Take a quarter of a pint of Bechamel sauce (vol. i.) with half a pint of cream, a quarter of a pint of thick Soubise sauce (vol. i.) and half a pint of aspic jelly; reduce to half the quantity, add three sheets of Marshall's Gelatine, keeping skimmed while boiling, and then tammy and use when cool for masking cold cutlets, &c.

Bechamel Chaudfroid Sauce

Put into a stewpan one and a half pints of aspic jelly, half a pint of very thick cream, half a pint of thick Bechamel sauce (vol. i.), two tablespoonfuls of cooking sherry, and half an ounce of Marshall's Finest Leaf Gelatine; boil up and skim, tammy, and use when cooling for masking turkeys, &c.

Brown Chaudfroid Sauce

Put into a stewpan two or three washed fresh mushrooms, a wineglassful of sherry, two sliced tomatoes, one large sliced eschalot, one or two bayleaves, half a pint of reduced Espagnol sauce (vol. i.), a pinch of castor sugar, an ounce of glaze, half a pint of strong aspic jelly, and four sheets of Marshall's Gelatine and five or six drops of Marshall's Carmine; boil down a quarter-part, keep skimmed while boiling, tammy, and use when cooling for setting large or small timbals, to use for garnishing fancy cold meat dishes, entrées, &c.

Fawn-coloured Chaudfroid Sauce

Mix half a pint of aspic jelly with two tablespoonfuls of thick cream, a quarter of a pint of reduced Veloute sauce (vol. i.), one tablespoonful of Brown sauce (see vol. i.), and a wineglassful of sherry; dissolve in it four sheets of Marshall's Leaf Gelatine, wring through a tammy cloth, and use for masking game or poultry.

Mayonnaise Garnishing Sauce

Take half a pint of thick Mayonnaise sauce (vol. i.) and mix into it by degrees not quite a quarter of a pint of cool liquid aspic jelly, stir on ice till thick, put into a forcing bag with rose pipe, and use. If the garnish is required red, add a few drops of Marshall's Liquid Carmine.

Potato Mayonnaise Garnishing

Cut about half a pound of potatoes out with a small pea-cutter, blanch and strain, and rinse in cold water, then put them in boiling water with a little salt and boil till tender, but do not allow them to break; when tender strain and cool, and mix with two tablespoonfuls of thick Mayonnaise sauce (vol. i.) and a little chopped tarragon and chervil, and use.

Tomato Mayonnaise

For serving with Vegetables, Cold Fish, &c.

Take four large ripe tomatoes and rub them through a fine hair sieve, then mix the purée with a quarter-pint of thick Mayonnaise sauce (vol. i.), a few drops of carmine, a tablespoonful of tarragon vinegar, a quarter-pint of liquid aspic jelly (vol. i.); mix up together, tammy, and use.

Masking Sauce

For Little Coquilles of Game or Poultry

Fry two ounces of butter and two ounces of flour a nice golden colour, then mix with half a gill of oyster liquor and a wineglassful of port or sherry, and make up the quantity to half a pint by adding a little liquor from a tin of mushrooms, stir this till it boils, add a dust of Marshall's Coralline Pepper, and the juice of one lemon, tammy, and use.

FARCES

Farce

For Turkey or Chicken stuffed with Ox Tongue

Take two pounds of fat and lean pork and a pound and a half of white meat (veal or rabbit), pound these till smooth or pass through the sausage machine twice, then put it into a basin and mix it with four wineglasses of sherry, a pinch of coralline pepper, a dessertspoonful of salt, and two raw whites of eggs; work these with the hand into a smooth paste, and then use. The contents of a bottle of truffles can be added if wished, and the liquor from the same will greatly improve the farce.

Farce

For Cold Turkey, Fowls, &c.

Take, for a moderate-sized turkey, four pounds of fat and lean fresh loin of pork, two pounds and a half of lean fillet of veal or rabbit and one pound of raw ham or bacon; cut these all up into little pieces and pass through the mincing machine twice, or pound in a mortar till quite smooth; then add two or three wineglassfuls of sherry, one ounce of salt, a teaspoonful of Marshall's Coralline Pepper, and about half a pound of truffles, four whole raw eggs, and half a pound of blanched and peeled pistachio nuts; mix all together in a basin and use.

Plain Farce

For Cold Turkey, Chicken, &c.

Cut up in small pieces two pounds of lean veal or rabbit, and two pounds of fat and lean raw ham or pork, and pass them together twice through the mincing machine, or chop them up fine and pass them through a coarse wire sieve; season with a little white pepper, salt, and coralline pepper, and use.

Farce

For Cold Pigeons, Partridge, &c.

To farce one pigeon take six ounces of fresh pork or bacon and six ounces of white meat, and pound it till smooth, then pass it through a coarse wire sieve, season it with a little salt and white pepper; flatten the mixture out on to a wet slab, and place in the centre of it three ounces of *pâté de foie gras* cut in strips, four good-sized truffles cut up, and two or three button mushrooms; roll up and use.

Ham or Tongue Farce

For using with Chicken, Veal, or Rabbit Farce for Moulds, &c.

Pound till smooth six ounces of cooked lean ham or tongue, then pound four ounces of Panard (vol. i.), half an ounce of butter, a little salt and Marshall's Coralline Pepper, colour with a few drops of liquid carmine, add two and a half whole eggs, mix up well together, rub through a wire sieve and use.

Hare Farce

For Turbans, Cutlets, &c.

Take twelve ounces of raw scraped hare and pound it till smooth, then pound eight ounces of panard separately, mix with two large tablespoonfuls of reduced Espagnol sauce (vol. i.), one ounce of butter, a good dust of Marshall's Coralline Pepper, and sufficient salt to slightly season, add to it by degrees three whole raw eggs, a few drops of liquid carmine, rub through a fine wire sieve and use.

Fish Farce

For Border

Pound ten ounces of raw white fish freed from skin and bone till quite smooth, then pound eight ounces of Panard (vol. i.), season with a little salt, one ounce of butter, a little white pepper; then mix together and add three whole eggs by degrees, and pass through a wire sieve. Butter the mould in which the farce is to be cooked, and sprinkle it over with coral, put in the farce by means of a forcing bag and a large plain pipe, knock it down well on the table to set firm in the mould, and poach for about fifteen minutes, placing it in a stewpan on a fold of paper and then covering it with boiling water; watch the water reboil, then draw to the side and poach till firm.

Fish Farce

For Pies

Take a pound and a half of fresh raw whiting, haddock or cod, twelve ounces of Panard (vol. i.), an ounce and a half of butter, a saltspoonful of salt, a dessertspoonful of anchovy essence, a dust of Marshall's Coralline Pepper; pound the fish and panard separately till smooth, then mix together, add the other ingredients and seasonings, and work till smooth; mix with four raw eggs and two wineglassfuls of white wine, and rub through a fine wire sieve and use.

Lobster Farce

For Fillets of Sole, Lobster, &c.

Pound till smooth four ounces of cooked lobster, four boned anchovies, a teaspoonful of anchovy essence, a dust of coralline pepper, half an ounce of butter, four ounces of Panard (vol. i.); add a few drops of liquid carmine and two whole raw eggs, rub through a wire sieve and use.

Oyster Soufflé Mixture

For Farcing Birds, &c.

Put into a stewpan one and a half ounces of butter, one and a half ounces of flour, two raw yolks of eggs, and a pinch of salt and coralline pepper; mix with one and a half gills of strained oyster liquor and the juice of a lemon; stir over the fire till it boils, add four stiffly-whipped whites of eggs (that have been seasoned with a pinch of salt) and three dozen sauce oysters that have been bearded and cut in halves, or if large into four, and use for farcing chickens, turkeys, pheasants, partridges, &c.

Salmon Farce

For Turbans, Borders, or Quenelles, &c.

Take six ounces of Panard (see vol. i.) and eight ounces of salmon, and pound separately till each is smooth, then mix together, add a little salt and coralline pepper, a few drops of carmine, one ounce of butter, and two and a half whole eggs, and when well amalgamated rub through a wire sieve and put into a buttered border mould by means of a forcing bag and large plain pipe; place this in a stewpan on a piece of paper, cover it with boiling fish stock or water, watch this reboil, then draw the pan to the side of the stove and poach for about fifteen minutes, then turn out and use.

PURÉES

Cheese Purée

For Centre of Fleurs, Croustades, &c.

Take six ounces of finely sliced Gruyère or good Cheddar cheese, two tablespoonfuls of thick Bechamel sauce (vol. i.), a quarter of a pint of cream, and a good pinch of coralline pepper; stir over the fire till creamy and then use.

Egg Purée

Pound two hard-boiled yolks of eggs, with two ounces of butter, a tablespoonful of thick Bechamel sauce, a saltspoonful of French and the same of English mustard, a dust of coralline pepper, six boned anchovies, and enough apricot yellow to colour; then rub through a fine wire sieve, tammy, and use on croûtons, forcing it from a bag and large rose pipe, for a savoury or breakfast dish.

Purée of Anchovies

For Masking Toast or Croûtons

Pound six boned Christiania anchovies with two hard-boiled yolks of eggs, a tiny dust of Marshall's Coralline Pepper, a few drops of carmine, half a tablespoonful of thick Bechamel sauce (vol. i.), and one ounce of butter; pass through a sieve and use.

Anchovy Purée

For Filling Patties, Artichoke Bottoms, &c.

Wash and bone eight or ten Christiania anchovies, and pound them till smooth, with two hard-boiled yolks of eggs, a tablespoonful of salad oil, and a few drops of carmine; then mix with half a gill of aspic jelly, rub through a fine hair sieve or tammy, add two tablespoonfuls of very stiffly-whipped cream, and use by means of a forcing bag with a plain or rose pipe.

Hot Purée of Anchovies

For Croûtons

Take eight or ten boned Christiania anchovies and pound them till smooth, with one ounce of fresh butter, three hard-boiled yolks of eggs, a dust of Marshall's Coralline Pepper, a few drops of liquid carmine, and a tablespoonful of thick Brown sauce (vol. i.); rub through a hair sieve, rewarm and use.

Crayfish Purée

For Croûtons, Savouries, Hors d'Œuvres, &c.

Take twelve crayfish bodies,[1] a dust of Marshall's Coralline Pepper, one hard-boiled yolk of egg, four ounces of good butter, six Krüger's Appetit Sild, one ounce of lax, and a few drops of Marshall's Liquid Carmine; pound all together till smooth, then rub through a fine hair sieve, and use by means of a forcing bag and rose pipe.

Purée of Fish

For Masking Fillets of Whiting, Sole, &c.

Take, for eight to ten fillets of sole, six ounces of raw fresh haddock, whiting, or other white fish, remove the skin and bone from it, and rub the meat through a wire sieve; then mix with it a pinch of salt and a dust of Marshall's Coralline Pepper, one raw white of egg, a teaspoonful of chopped parsley, and a sprig of thyme and one bayleaf chopped; mix well together, and use.

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[1] These can be bought in bottles.

Tongue Purée

For Masking Cold Meats, &c.

Pound a quarter of a pound of tongue till quite smooth; mix it well into two tablespoonfuls of Bechamel sauce (vol. i.), two tablespoonfuls of cream, a few drops of Marshall's Liquid Carmine, a dust of coralline pepper, and half a pint of liquid aspic jelly (vol. i.); pass the whole through the tammy and use.

Purée of Haricot Beans

For Garnishing Sweetbreads, Entrées of Meat and Birds, &c.

Put one pound of haricot beans to soak in cold water for a day or two before using them, change the water often, and put them to cook in good-flavoured light stock, enough to well cover them, with a bunch of herbs and two ounces of lean ham or bacon; let them cook for two and a half to three hours or longer till tender, and when almost dry rub them through a wire sieve, mix the purée up with a little cream to make it into a smooth stiff paste, add a pinch of castor sugar, make hot in the bain-marie, and use by means of a forcing bag and large rose pipe.

Creamy Purée of Potatoes

For Garnishing Centres of Entrées

Boil six or eight large potatoes, rub them through a wire sieve and mix with it one and a half ounces of butter and a little salt and white pepper; mix with cream or new milk into a smooth paste, rewarm the purée in the bain-marie, and use.

Tomato Purée

For Masking Meats, Cutlets, Sweetbreads, &c.

Take four or five raw ripe tomatoes, slice them and put them in a stewpan with one ounce of butter, the strained juice of a lemon, a little salt, a tiny dust of Coralline pepper, six tablespoonfuls of good light stock; boil down to a pulp, then mix with it a quarter of an ounce of arrowroot that is mixed with a tablespoonful of sherry, stir till boiling, tammy, and use.

Thick Purée of Tomatoes

Take four or five large ripe tomatoes, cut them up in thin slices, and put them in a stewpan with a little Coralline pepper and a pinch of salt; bring them to the boil; then add to the pulp two ounces of butter that has been mixed till smooth with half an ounce of Marshall's Crème de Riz, and stir together till the mixture boils; add three or four drops of carmine and two wineglasses of white wine, then rub all through a tammy or fine hair sieve, rewarm, and use. This purée is nice to serve with boiled fish, or chicken, sweetbread &c.

Purée of Meat à la Vienne

Take ten ounces of cooked meat, such as chicken or pheasant, and pound it till smooth with a quarter of a pound of fresh butter, a tablespoonful of thick cream, two tablespoonfuls of Veloute sauce (vol. i.), a tablespoonful of salad oil and a tablespoonful of tarragon vinegar; season with salt and a little coralline pepper, rub through a fine wire sieve and use for making sandwiches or for filling brioches, to serve for a luncheon dish, arranged in a pile and garnished with cress or aspic jelly.

Quenelles of White Meat

For Garnishing Calf's Head, Meats, &c.

Pound six ounces of raw white meat till smooth, then mix with six ounces of pounded Panard (vol. i.), one ounce of butter, a little salt and a dust of Coralline pepper; mix well into it two and a half whole raw eggs, one tablespoonful of cream, and one large tablespoonful of thick Bechamel sauce (vol. i.), then rub all through a wire sieve, and put into a forcing bag with a plain pipe; force the mixture into little quenelle tins that have been buttered and ornamented with truffle, put them into a sauté pan or stewpan on a piece of paper, cover with boiling water, watch this reboil, then draw the pan aside and let the quenelles poach for fifteen minutes. When cooked, take up and turn out on a cloth, and use.

FANCY BUTTERS

Anchovy Butter

For Garnishing Fillets, &c.

Take three ounces of fresh butter, two hard-boiled yolks of eggs, and six boned Christiania anchovies; pound together, then rub through a sieve, and then add a few drops of Marshall's Liquid Carmine, the juice of half a large or one small lemon; mix up all together and use cold for fish or meats.

Crayfish Butter

For Garnishing Savouries, &c.

Pound till smooth six cooked crayfish bodies, and mix with two ounces of fresh butter, a dust of Marshall's Coralline Pepper, six Christiania anchovies freed from bone; add a few drops of Marshall's Liquid Carmine; rub all through a fine hair sieve, and then use by means of a forcing bag and small rose or plain pipe according to the purpose required.

Egg Butter

For Croûtons used for Savouries and Breakfast Dishes

Pound together the hard-boiled yolks of three eggs, three ounces of butter, four filleted Christiania anchovies, a dust of coralline pepper, and a saltspoonful of French mustard. Rub it all through a fine hair sieve (or better still a tammy) and use.

Fancy Butter

For Hams, Tongues, &c.

Take for one ham, one pound of perfectly fresh butter, put it into a basin, and work it with a wooden spoon until it presents a creamy appearance, working it for about fifteen to twenty minutes; then divide it into two parts, colour one part with a little of Marshall's Liquid Carmine or Cherry Red, and when well mixed together use by means of a forcing bag with a large rose pipe, putting the red in the bag on one side and the white on the other, and close the bag, pressing the two sides well together, when the colours will blend into a mottled appearance. The tongue or ham should be first brushed over with warm glaze and this left to cool before ornamenting, and when ornamented it should be left in a cool place that the butter may become quite firm.

Ham Butter

For Sandwiches, Farcing Olives, &c.

Pound four ounces of lean cooked ham with an ounce and a half of butter, a dust of Marshall's Coralline Pepper, and a few drops of liquid carmine: rub through a hair sieve and use.

Lax Butter

For Sandwiches and Croûtons

Pound two tablespoonfuls of lax with two ounces of fresh butter, a little Coralline pepper, and a little carmine, then pass through a sieve and use. 'Luxette' can be used in place of lax butter in any of the recipes.

Lobster Butter

Pound together half a pound of cooked lobster, six ounces of fresh butter, four boned Christiania anchovies, a few drops of carmine, a dust of Marshall's Coralline Pepper, and one hard-boiled yolk of egg; then pass through a fine hair sieve and use. This lobster butter is excellent to serve for breakfast and luncheon, and will be found nice for garnishing various dishes of fish or fowl.

CROÛTONS, PASTES, AND RICE

Croûtons with Cheese

For Soup

Take some nice slices of stale bread and cut them out with a cutter about the size of a shilling; fry them in clarified butter (vol. i. page 14) till a nice golden colour, then brush them over with warm glaze on one side, and dip the glazed side into some grated Parmesan cheese. Dish them up on a plate on a dish-paper, and hand with the soup.

Croûtons

For handing with Purée or Clear Soups

Take some stale white bread, cut it into slices about a quarter of an inch thick, and stamp from it some little rounds about the size of half-a-crown piece, then cut each round into two parts, and fry in a frying basket in clean boiling fat till a nice golden colour; then take up and shake well from the fat, and sprinkle with finely-chopped raw green parsley and a little coralline pepper, and dish up in a pile on a paper, and serve with bisque or any highly-flavoured cream or clear soup.

Croûtons à la Julienne

To hand with Clear or Thick Soups

Take some stale slices of bread about a quarter of an inch thick and stamp them out with a plain round cutter about the size of a penny piece; fry them in clean boiling fat till a pretty golden colour, then brush the tops of each over with a little warm glaze, and just before serving put a teaspoonful of vegetables, prepared as below, on each. Dish up on a dish-paper and serve at once, allowing one croûton to each person.

Julienne Vegetables for Croûtons.—Take raw vegetables, such as turnip, leek, and carrot, cut them in shreds and put them separately in cold water with a pinch of salt, bring to the boil, strain them, and rinse them in cold water, return to the stewpans, which have been lightly buttered, and fry each separately for a few moments; then cook them in clear stock till tender, and use as directed above.

Croûtons with Oysters

For Soup

Take some stale bread cut into slices about a quarter of an inch thick and two inches wide, stamp out with a plain round cutter, fry in clean boiling clarified butter till a pale golden colour; then take up and drain, and place on a baking-tin, mask over with a little Cheese Cream (see recipe), and brown with the salamander; then place on the top of each an oyster that has been warmed between two plates, with a little of the oyster liquor, and then sprinkle with a little coralline pepper. Dish up on a hot plate on a napkin or dish-paper, and serve at once with any hot soup, either clear or purée.

Anchovy Devil Paste

Take a teaspoonful of French mustard, four boned Christiania anchovies and the same of Gorgona anchovies chopped up, a dust of coralline pepper, a pinch of salt, a dessertspoonful of chopped chutney, and a teaspoonful of curry paste; mix all together with the strained juice of one lemon, and use.

Cheese Short Paste

With a quarter of a pound of fine flour rub two ounces of butter till smooth; then mix in a pinch of salt and coralline pepper, one and a half ounces of grated Parmesan cheese, one whole raw egg; mix up together into a stiff paste with cold water, then roll out, and use for tartlets, &c.

Neapolitan Garnish

Put a quarter-pound of Naples macaroni to cook for half an hour in plenty of boiling water with a good pinch of salt; then strain off and cut it in lengths of about one inch and mix it in a stewpan with a quarter-pound of cooked lean ham or tongue cut in similar lengths, twelve cooked button mushrooms, three large truffles, a good pat of butter, and a dust of coralline pepper; stand the pan in the bain-marie to get hot, and keep so till ready to serve. This may also be mixed with three ounces of grated Gruyère or Parmesan cheese, when it can be served as a distinct dish for luncheon or second course, and is excellent with veal, beef, &c.

Boiled Sparghetti

Put the sparghetti into boiling water that is seasoned with a little salt, and simmer gently for one and a quarter hours; then strain and use.

Buttered Rice

Take half a pound of rice boiled as for curry (vol. i. page 32); when dry turn it on to a hot baking-tin and pour over it three ounces of warm butter; mix well together with a fork, and put it into a moderate oven for ten to twelve minutes, during which time occasionally turn the rice about, dust it with Coralline pepper, and then use while quite hot.

Rice

For serving with Soups, &c.

Take half a pound of Patna rice, boiled as for Curry (see recipe), and when dry put it from the cullender on to a hot clean baking-tin. Put into a stewpan two ounces of warm fresh butter and one ounce of pounded live lobster spawn, a few drops of lemon juice, a pinch of coralline pepper; mix this with the rice, and just place the tin in a moderate oven till the rice steams and is quite hot, then dish up in a pile, serve with purée soups, braised chicken, boiled salmon, &c.

Rice

To serve with Game, Poultry, or Meats

Put one pound of Patna rice in a stewpan, with sufficient cold water to cover it; bring it to the boil, then strain off the rice and wash it well in cold water; replace it in the stewpan, cover it with boiling water, and boil for fifteen minutes. Strain it, rinse it well in boiling water, and set it for two hours to dry in the screen. When to be served, dust it over with Coralline pepper and pour over it some Tomato butter (vol. i). This can be used for a separate dish for luncheon or dinner.

Red Rice Border

Moulded for Entrées, &c.

Put half a pound of Carolina rice into a stewpan with enough cold water to cover it, and bring to the boil, then strain and wash the rice well in cold water; return it to the stewpan, and add to it one pint of good-flavoured stock that is lightly coloured with carmine, the pulp from three large ripe tomatoes, a good pinch of Coralline pepper, one ounce of good butter, and a bunch of herbs; place the pan on the stove and bring the contents to the boil, then simmer very gently for about an hour, during which time add a little more stock. If the rice appears very dry when cooked, add to it two raw yolks of egg that have been mixed to a creamy consistency in a basin. Take a well-buttered fancy or plain border mould, and press the rice into it with the hand, which should be occasionally dipped into cold water; then place the mould in a baking-tin, surround it to about three-parts its depth with boiling water, and place it in a moderate oven for fifteen to twenty minutes; turn out, and use.

Pilau Rice

As used for Kabobs

Peel six good-sized onions, cut them in little dice shapes, and fry them in four ounces of good fat till a nice brown colour; then add three-quarters of a pound of blanched Patna rice, in the centre of which put a bunch of herbs (thyme, parsley, and bayleaf), a good pinch of saffron, six crushed cardamoms, a dessertspoonful of Marshall's Curry Powder, and a quarter-ounce of coralline pepper; add one and a half pints of good light-coloured stock in which a good pinch of saffron has been boiled, put a buttered paper on the top, and cook for about one hour and a quarter, when the grains should be tender and separate. This may also be served in place of a vegetable for luncheon or dinner.

Red Pilau Rice

Put one pound of Patna rice in a stewpan in enough cold water to cover it; when it comes to the boil wash it and put it into a clean stewpan, with a quarter of a pound of butter or fat, half a pint of Tomato sauce (vol. i.), and a pint of stock that is lightly coloured with a little carmine; add a bunch of herbs (thyme, parsley, and bayleaf), and cook with a buttered paper over for about an hour, adding a little more stock as that with the rice reduces; it will require about a pint of stock in all. This is nice to use with veal, beef, rabbit, or chicken, and can be served alone as a dish for luncheon or dinner.

EGG, CUSTARDS, ETC.

Egg Garnish

For Little Coquilles, &c.

Whip till stiff three whites of eggs with a pinch of salt and a dust of Marshall's Coralline Pepper, and use by means of a forcing bag with a large rose pipe.

Egg Garnishes

For Clear Soups, Moulds for Entrées, &c.

White Egg Garnish.—Mix four whites of eggs with one dessertspoonful of thick cream and a pinch of salt; then tammy, and pour it into buttered dariol moulds, and poach them till firm, and use when quite cold, cutting or stamping out in any fancy shapes.

Pink Egg Garnish.—Mix three yolks of eggs with one and a half tablespoonfuls of thick cream and a pinch of salt, add a few drops of carmine; tammy, and cook similarly to the white garnish.

Yellow Egg Garnish.—Mix three yolks of eggs with one and a half tablespoonfuls of thick cream and a pinch of salt, add a few drops of apricot yellow, tammy, and cook in the same way as the other garnishes.

Almond Meringue Mixture

Put into a whipping-tin two whites of eggs with a pinch of salt, and whip them till quite stiff, then add a quarter-pound of castor sugar and one ounce of blanched and finely-shredded almonds; put into a forcing bag with a large plain pipe, force it out on to cold waxed tins, arranging the shape according to taste, dust over by means of a dredger with a little of Marshall's Icing Sugar, put into a moderate oven, and bake till a nice brown colour, then take up; dress when cold with whipped and sweetened and flavoured cream, place on a dish on a paper and serve for a dinner or luncheon sweet or plainly for dessert. These can also be used for filling cakes, &c. &c.

Chocolat Meringue Mixture

For filling Cakes, Meringues, &c.

Whip stiff four whites of eggs with a pinch of salt, add three ounces of castor sugar, eight or ten drops of vanilla essence, two tablespoonfuls of chocolat purée (see recipe for Muscats).

Poached Meringues

Whip very stiffly five large whites of eggs with a pinch of salt, then add to them a quarter-pound of castor sugar, taking care not to stir them about more than possible after the sugar is added. Put in a saucepan about three pints of boiling water, sweeten it with a quarter-pound of castor or loaf sugar, and with two spoons form the meringue into quenelle shapes (vol. i. page 37) and drop each into the boiling water; leave them till set, turning them from side to side; take up carefully with a slice, place them on a hair sieve, and leave till cold; use with custards, creams, fruits, &c.

Coloured Whipped Cream

Whip half a pint of cream quite stiff, sweeten it with two ounces of castor sugar, flavour it with vanilla or other essence or liqueur, colour with a few drops of Marshall's Liquid Carmine for red, and Marshall's Sap Green for green, and so on with the other colourings. Pass a fork backwards and forwards through it to give it a mottled appearance, or mix well up to colour throughout, and use by means of a forcing bag and pipe of size and pattern, according to designs required.

Cheese Custard

For Profiteroles, Tartlets, Bouches

Put one ounce of fine flour into a stewpan with two ounces of grated Parmesan cheese, one and a half ounces of butter, two raw yolks of eggs, a pinch of salt, a dust of Marshall's Coralline Pepper, and mix together with one and a half gills of cold milk; stir over the stove till it boils, then add two tablespoonfuls of stiffly-whipped cream, and use for filling any little pastry cases, or for croustades.

Savoury Custard

For Croustades, Soups, &c.

Take three whole raw eggs and mix them with two tablespoonfuls of cream, season with a little pepper and salt and a dust of coralline pepper, beat up together with a fork, then strain and mix with a little finely-chopped parsley; pour into a buttered tin and steam till firm; put away till cold, then turn out and cut in required shapes. This custard can be used for clear soups, or for garnishing entrées.

Cheese Savoury Custard

For Soup

Take four whole eggs, four tablespoonfuls of cream, a pinch of salt and coralline pepper, and two tablespoonfuls of freshly-grated Parmesan cheese. Mix up all together with a fork, divide into two parts, colour one with a few drops of carmine, and leave the other part plain; pour each into buttered dariol moulds and steam till firm, then turn out, and when cold cut out as required.

Cheese Paste

Take a quarter of a pound of fine flour, two ounces of butter, one ounce of grated Parmesan, a little salt and Coralline pepper, an eighth of an ounce of Cowan's Baking Powder, and one whole raw egg; mix together into a stiff paste with cold water, then roll out and use.

ICINGS

Apricot Glace

For Glazing Cakes, &c.

Put about half a pound of apricot jam into a stewpan with about two gills of water, six ounces of castor sugar, and a saltspoonful of apricot yellow or other colouring; boil up and let it cook on the stove for fifteen to twenty minutes until somewhat thick, then put it through a fine hair sieve, and use while hot to glace over the cakes.

Chocolate Glace

For Glazing Cakes, &c.

Cut up very finely four ounces of Fry's Caracas Chocolate, put it into a stewpan with one gill of warm water, and boil it till quite smooth. Mix three-quarters of a pound of Marshall's Icing Sugar in a stewpan with three tablespoonfuls of the prepared chocolate and half a tablespoonful of warm water, stir over the fire till just warm, then use.

Orange Glace

For Glazing Cakes, &c.

Put the finely-chopped peel of an orange into a stewpan, and pour over it half a gill of boiling water; cover the pan, and let the contents remain till cool; then add the juice of the orange, and strain through a piece of muslin. Take three-quarters of a pound of Marshall's Icing Sugar, and mix with it three tablespoonfuls and a half of the liquor prepared as above; just stir over the fire till it is warm, then use at once.

Red Glace

For Glazing Cakes, Pompadours, &c.

Take six ounces of icing sugar, mix it with one and a half tablespoonfuls of water, a few drops of vanilla essence, and a few drops of carmine; warm and use.

Strawberry Glace

For Glazing Cakes, &c.

Put in a stewpan three-quarters of a pound of Marshall's Icing Sugar, three or four tablespoonfuls of strawberry syrup or pulp, and a few drops of carmine; just warm together, then use.

Water Glace

For Glazing Cakes

Mix three-quarters of a pound of Marshall's Icing Sugar with three or four tablespoonfuls of water, stir this over the fire till warm, then use.

VEGETABLE GARNISHES

Artichoke Bottoms with Mayonnaise

Take one small tin of cooked artichoke bottoms or six freshly cooked ones, cut them in neat dice shapes, mix with them two tablespoonfuls of thick Mayonnaise sauce (vol. i.), add a little chopped tarragon and chervil, a dessertspoonful of tarragon vinegar, and use. Salsifies, when in season, or other nice vegetable, can be used in the same way.

Asparagus Peas

For Garnishing Soups and Purées

Scrape and then cut off the points of some fresh asparagus, put them into boiling water with a little salt and a tiny bit of soda, and gently boil for fifteen minutes, then strain and use. Cut the stalks up as far as they are tender into little lengths of about a quarter of an inch. Cook these in the same manner as the points in a separate stewpan, and use.

Braised Cabbage

For Timbals

Trim and split a nice large white cabbage, and take the best part and lay it in cold water with a tablespoonful of salt for an hour or two, rinse it well, and put it in enough cold water to cover it; let it come to the boil, then wash it well in cold water, press all the water from it, and chop it up very fine. Put two ounces of butter in a sauté pan, add the cabbage and a dust of coralline pepper; fry for about ten minutes; then add a quarter of a pint of game gravy, and half an ounce of glaze, and keep gently simmering on the side of the stove, with a buttered paper over it and the cover on the pan, for about an hour, adding a little more stock if needed; when the cabbage is tender and quite dry, turn it into a basin or pan to cool, then add the raw yolks of three eggs; mix well together, and put into the centre of the timbal.

Carrots

For Braised Joints

Take some peeled and cleansed carrots, and cut them out with a plain round vegetable scoop; put them into cold water, bring to the boil, then strain and rinse them, and braise them in stock till tender.

Celery Stuffing

Take two or three sticks of celery, wash them well and then braise them (see 'Braised Celery,' vol. i.); when cooked take up and rub through a fine wire sieve, or chop it up fine, and mix with two ounces of freshly-made white bread crumbs, a saltspoonful of coralline pepper, a little salt, two ounces of warm butter, two whole raw eggs; mix up together, and use for stuffing ducks, chickens, &c.

Cucumber

For Salmon

Peel a large cucumber, and cut it in olive shapes; put these into a stewpan with enough cold water to cover them, and a pinch of salt, bring to the boil, then strain and put into a stewpan with one ounce of butter and the strained juice of half a lemon, and cook on the stove for about fifteen minutes with the pan covered down, then mix with a little chopped parsley and use.

Cucumber Peas

For Soup, &c.

Peel the cucumber, and by means of a pea-cutter scoop out into pea shapes; put these into cold water with a pinch of salt, and gently boil till tender for about fifteen minutes, then strain and use. Potato peas are prepared in a similar way.

Cucumber Salad

For Salmon, Entrées, Chicken, &c.

Peel a nice large fresh cucumber and cut it into pea shapes with a pea-cutter, or it can be cut in dice-shapes; season it with a little salad oil, French vinegar, and a little chopped tarragon and chervil, and use.

Mushrooms

For Garnishing or Serving Plain

Take some nice, freshly-gathered mushrooms, peel and wash them, and cut off the stalks; place them in a buttered sauté pan, season them with a little salt and coralline pepper, and about a tablespoonful of good stock; place a piece of well-buttered paper over them, and cook in a moderate oven for about twelve to fifteen minutes, basting them occasionally while cooking, and, when tender, use.

Button Onions

For Garnishing Meats, &c.

Peel and blanch some button onions, and put them into a buttered stewpan; fry them till a nice golden colour, add a bunch of herbs, cover them well with stock, and braise till tender, strain and use.

Small Potato Croquettes

Rub half a pound of hot cooked potatoes through a wire sieve, and mix with the purée half an ounce of warm butter, one raw yolk of egg, and a little salt and pepper; set this aside till cold, then roll out with fine flour into portions about the size of a Spanish nut, dip these into whole raw beaten-up eggs and into freshly-made white breadcrumbs; fry them in clean boiling fat till a pretty golden colour. and use.

Reform Garnish

For one dish take Julienne shreds of French gherkin, truffle, button mushroom, cooked ox-tongue or ham, and hard-boiled white of egg, making in all a half-pint; put between two plates with a little white stock or water, and warm over boiling water; the white of egg is best warmed alone, as it is otherwise apt to get discoloured. Use for cutlets or garnishing braised fowl, &c.

Tarragon and Chervil

For Soup

Pick the leaves of chervil small, and cut some fresh tarragon in shreds; put them together in cold water, add a little salt and a tiny bit of soda, bring to the boil, strain off, rinse in cold water, and use.

Tomato Salad

For Cold Entrées of Fish or Meat

Peel some fresh tomatoes and free them from pips, cut into small square pieces, season them with salad oil, tarragon vinegar, and a little salt and mignonette pepper, and use.

Tomato Cream

Remove the skins and pips from four large raw ripe tomatoes and rub them through a hair sieve, and to a quarter of a pint of the pulp add half a gill of liquid aspic jelly and a few drops of carmine, half a tablespoonful of tarragon vinegar, a tablespoonful of thick Mayonnaise sauce (vol. i.), a dust of coralline pepper, and half a gill of stiffly-whipped cream. Mix together, keep on ice till wanted, then use with vegetables, cold fish, &c.

Tomatoes

For Garnishing

Cut some ripe tomatoes in slices about a quarter of an inch thick, season these with a little of Marshall's Coralline Pepper and a little salt, put them in a buttered sauté pan, and cook them in a moderate oven with a buttered paper over for about ten minutes, and use for fillets of beef, sweetbread, &c.

Turnip Cups

For Meats, &c.

Take some small fresh-gathered turnips, peel them, and scoop them out in the form of a little cup (see engraving to recipe 'Beef à la Pompadour'). Put them into a stewpan with cold water, seasoned with a little salt, and bring to the boil, then simmer them in boiling water till tender, drain them and then fill them up with any plainly boiled or braised vegetables, or with truffle and shredded button mushrooms that are mixed with a little sherry and glaze boiled together. These are nice to use for garnishing or serving alone as a dressed vegetable.

SUNDRIES

Fillets of Chicken

For Moulds, either Hot or Cold

Take the breast fillets from a raw fowl and put them on a buttered baking-tin, sprinkle them with a few drops of lemon juice and a little salt, put a buttered paper over and cook in a moderate oven for about ten minutes; when cooked put them to press between two plates with a weight on top, and when cold cut in slices and stamp out into the desired shapes according to the purpose for which it is required.

To Make Glaze

Take any kind of game, poultry, or meat bones, either cooked or raw, also any ham or bacon bones and skin; slightly rub over the bottom of the stock-pot with a little dripping or butter, and put in it two cleansed sliced carrots and turnips, three or four onions, some strips of celery, a little parsnip (all these vegetables being cut up), a good bunch of herbs (thyme, parsley, and bayleaf, basil and marjoram), a few black and white peppercorns, and five or six cloves; add the bones, &c., and fry well for about half an hour. Then fill up the pot with cold water and let it come gently to the boil; skim it well, and let it simmer steadily for several hours, then strain off through a cloth or fine hair sieve, and leave till cold; then take off the fat, and pour the stock into a clean stewpan, pouring very carefully so that the sediment at the bottom does not get mixed in; let this boil quickly until of the consistency of thick cream, keeping it well skimmed while boiling; then put it into cleansed and dried skins, tie up tightly, and hang up in a dry place, and it will keep for any length of time. If required for immediate use, it will be sufficiently strong if it is reduced to the consistency of single cream.

Consommé

For Filling Little Moulds for Entrées

Take a pint and a quarter of good-flavoured soup, and dissolve in it three-quarters of an ounce of Marshall's Leaf Gelatine, an ounce of glaze; a wineglass of sherry can be added if liked; mix with two raw whites of eggs that have been beaten up, bring this to the boil, simmer for five minutes, and strain through a clean soup cloth. When cooling use for either meat or poultry dishes.

To Prepare Fat for Frying

Take some mutton kidney fat, cut it up into small square pieces, put it into a clean stewpan, place it on the side of the stove, and let the fat gradually draw down; when all the fat has been extracted, strain it off through an old hair sieve into a clean tin pan. This fat can be used for frying meats, fish, &c., and will keep well, from time to time being strained after each time of using, and can if liked be mixed in part with lard. Do not pour the boiling fat into china basins or pans, as it is likely to break them.

To Clarify Dripping for Frying

Take some clean dripping, and put it into a clean stewpan with half its quantity of clean water, boil for about one hour on the side of the stove, during which time keep it well skimmed from any scum rising to the surface; then pour into a tin basin, and when cold take up all the fat, clear off from the bottom any sediment, and dry any moisture from the dripping with a cloth; use as required for frying or other purposes.

Sparkling Johannis Cup

Pour the contents of a large bottle of champagne into a bowl, and add to it the contents of a medium-sized bottle of Johannis Natural Mineral Water, a large wineglassful of good brandy, and one pound of well-washed crushed ice; stir well together, add two ounces of castor sugar, and the rind of a lemon; a tablespoonful of the rind of fresh cucumber shredded into Julienne strips may be added if liked. A fuller flavour may be given by the addition of a wineglass of liqueur such as Maraschino or Curaçoa.

Johannis Lemon Squash

Put the juice of a lemon into a soda-water glass, add a little castor sugar (or this may be omitted if an unsweetened drink is required), add the contents of a medium-sized bottle of Johannis Natural Mineral Water, stir together, and use at once.

INDEX

PAGE
ACORNS 462
Almond Paste for 463
ADELINE Cake 553
ALBANI Pudding 433
ALBANY Sauce 25
ALBERT Pudding 433
Sauce 28
ALEXANDRA Cakes (Little) . . 552
Glace for . 553
Puddings (Little) 434
Custard for 434
Sauce for 434
ALMOND Cake, Rose 553
Charlotte à la Beatrice . . 489
Bavaroise for . . 490
Custard 502
Fingers 577
Meringue Mixture 614
for Little Flowers . 570
Mixture for Little Beatrice Cakes 487
Paste for Acorns 463
Princes 569
Pudding à la Boleno 434
Sauce for . . . 435
Wafers 569
ALMONDS, Apples and, Fleur of, à la Vienne . 528
Paste for . 528
for Little Mokas 461
AMBASSADE Sauce 5
AMBASSADRICE Sauce for Creams of Rabbit 197
AMERICAN Buns 571
Corn Salad 410
Sauce for 410
Flannel Cakes 554
Meringues 459
Mixture for . . . 459
ANCHOVIES à la Colmar . . . 33
à la Crème . . . 318
à la Rosamond . . . 34
à la Royale, Fillets of Plaice with . . 96
à la St. Augustine . 34
Beef Pudding with 366
ANCHOVY Butter 608
Fillets of Sole with . 111
Veal with . 326
Fried Sole with . 107
Croûtes à la Française . . . 33
Devil Paste 611
Purée for 33
Purée for filling Patties . . 605
Masking Toast, &c. . 605
ANCHOVY Purée (Hot) for Croûtons 605
Salad à la Carême 412
ANDREANI Sauce . . . . .
ANGELIC Sauce 5
APPETIT Sild à la Burlington . . 34
à la Saint-Cloud . 318
Purée for . . 318
on Croûtes . . 35
Purée for . . 35
APPLE Crab-, Cheese 583
Marmalade 580
Purée for Fillets of Veal à la Boulanger 325
Salad à la Saint Florentine . . 411
APPLES à la d'Orleans . . . 465
Compote for . . . 466
Vanilla Cream for . 466
à la Française . . . 453
and Almonds, Fleur of, à la Vienne 528
Paste for . . . 528
Crab-, Bottled 583
Fleur of, à la Crème 527
Cream for . . . 528
Purée for . . . 528
APRICOT Cakes (Little) in Surprise 470
Cream for . . 470
Mixture for . . 470
for Bavaroise à l'Impériale . . 507
Fritters 455
Glace for Baba à la Parisienne . 475
Cakes, &c. 616
Jam, Omelet with 443
Meringues 458
Pudding 447
Sauce (Yellow) 28
APRICOTS à la Condé 449
Fleur of 526
Marchpane of 578
ARROWROOT Sauce 28
ARTICHOKE—
Bottoms à la Bourgogaic . . 380
Purée for . . . 380
à la Fife 379
Purée for . . . 379
à la Valentine . . 381
Chestnuts for . . 381
Asparagus à la Cannes and . 378
Sauce for . 378
for Fillet of Beef à la Touraine 364
Mushrooms à la Marquise . 392
Neck of Mutton à la Clarence 358
with Asparagus Points à l'Estragon . 380
Mayonnaise . . . 617

PAGE

ARTICHOKE Salad 379
ARTICHOKES, Cucumber and, for Neck of Lamb . 359
Pastry, à la d'Estrées . . . 525
Meringue Mixture for 526
Syrup for . . . 526
Plain 379
ASPARAGUS à l'Espagne . . 376
à l'Irlandaise . . 376
à la Princesse . . 376
and Artichoke Bottoms à la Cannes 378
Sauce for . . . 378
and Suédoise Sauce . . . 377
Creams (Little) à la Val-la-Reine 255
Glasses for . 255
à la Montreuil . 212
Sauce for . 213
for Turban à la Jessamine . . 216
Omelet with 285
Peas for garnishing Soups, &c. . 617
Points à l'Estragon, Artichoke Bottoms with 380
Salad à la Campagne . . . 378
ASPIC Cream for Border for Larks à la Sotterville . . . 246
for Timbal à la Palmeira . . 242
Iced Timbals of, for Plover's Eggs à la Navarre . . . 294
Mayonnaise (Blocks of) . . 599
Green . . . 599
Olive-coloured . . 599
Pink and White . 599
Plover's Eggs in, à la Victoria . 234
Tomato, for Timbal à la Palmeira 242

BABA à la Parisienne . . . 474
Apricot Glace for . . 475
Walnuts or Filberts for . 474
BACON, to cure 596
Eggs and, à la Mariette . . 292
Mushrooms and, for Fritot of Crayfish à la Cleveland . . 281
Omelet with . 287
Ragoût for . 287
BADEN-BADEN Cakes (Little) . 526
BAKED Gooseberry Pudding . . 450
BAKING Powder, Bread for Breakfast or Tea made with . . 573
Tins for Muscats, to prepare . 562
BALLETTES à la St. Louis . . 236
Ragoût for . . 236
Chocolate 452
of Foie Gras à l'Impériale . . 249
BALLS, Fish, à la Saratoga . . 301
Little, in Cases 468
Neva (Little) 467
Mixture for 467
Purée of Bananas for . . 467
BANANA Purée 580
for Little French Creams à la d'Artois 512
for Little Neva Balls . 467
Sauce 29
BARLEY Bread 574
BARTLETT Chocolate Tea Cake . 555

PAGE

BASKET à la Rosslyn . . . 492
with Saratoga Potatoes . . 401
BASKETS, Larks in 189
Sauce for . . . 190
Little, à la Lavenue . . . 478
à la Toulouse . . . 214
Ragoût for . . . 214
Nougat, à la Duchesse . . 484
à la Dürer . . . 487
BATH Tea Cakes 554
BATTER Pudding, Boiled . . . 452
BAVAROISE à la Cleveland . . 505
à l'Impériale . . 506
Apricot for . . 507
Creams for . . 507
à la Pompadour . . 504
Creams for . 504–505
Garnish for Mould for . . . 505
for Almond Charlotte à la Beatrice . 490
Little French Creams à la d'Artois 512
Mixture for Pudding à la Reine . 514
Pineapple, à la Margaux . . 505
Vanilla, for Charlotte à la Princesse 471
with Fruits 503
BEAN, French, Soup 71
Haricot, Purée 606
BEANS, French, Omelet with . . 286
Salad of, à la Flamande . 381
with Cream of Turnips . 382
BEATRICE Cakes, Little . . . 486
Almond Mixture for . 487
Short Paste for . . 487
BECHAMEL Chaudfroid Sauce . 600
Cheese, for Gnocchi à la Française . 542
Sauce 6
BEEF à la Barcelone 272
Cutlets of, à la Moltke . . 136
Ragoût for . . 136
à la Portugaise . . 137
Farce for Little Creams of Beef . 138
Terrine of Hare à la Française . . 277
Fillet of, à la Jussienne . . 360
Sauce for . . 361
à l'Ostende . . . 361
Ragoût and Sauce for . . . 362
à la Touraine . . 363
Artichoke Bottoms for 364
Tomatoes for . . 364
with Salsifies 360
Fillets of, à la Canadienne . . 132
Sauce for . . 133
à la Carlsbad . . 133
à la Claudine . . 133
à la Mecklenburg . 134
à la Parisienne . . 362
Farce for . . 363
Sauce for . . 363
Tomatoes for . 363
à la Perigueux . . 269
Sauce for . . 269
à la Princesse Louise . 270
Sauce for . . 270
à la Riga . . . 134
à la Sardou . . 135

PAGE
BEEF, Grilled Fillets of, à la Diable . 132
Sauce for . 132
Tomatoes for 132
Larded Fillet of, with Tomato Purée 364
Little Creams of 137
Farce for 138
Little Fillets of, à la Moville . 134
Ragoût for . 134
à la Valais . 136
Pickle (liquid) for 597
Potted 273
Pudding with Anchovies . . 366
Sauted Fillets of, à la Claudine 270
Sauce for 270
à la Paysanne 271
Sirloin of, à la Pompadour . . 364
Sauce for . . 365
Carrots, Turnips for 365
BEIGNETS à la Montgardor . . 210
à la Victoria 454
of Pheasants à la Dominique . 178
Purée for . . 179
Rice Cream 454
BIARRITZ Sauce 6
BISCUITS, Devilled 35
Ginger 568
Grisini 577
Water 566
BISQUE à la Grecque 64
à la Mancelle 64
Stock for . . . 65
BLACK Butter, Codfish with . . 79
Currant Jam 580
BLANCMANGE for Cream à la Nid 512
BLANQUETTE of Eggs à la Napier 293
Sauce for 293
Suprême of Chicken in . . 227
Border for 228
Sauce for 228
BLOCKS of Aspic Mayonnaise . . 599
BOAR'S Head 375
BOHEMIAN Cake 555
BOILED Batter Pudding 452
Chicken à la Napolitaine . . 333
and Champagne Sauce . 333
Ox Tongue à la Dorna . . . 368
Ragoût for . . 369
Sparghetti 611
BOMB of Crab à la Belle Hélène . . 260
Curried Vegetables for . 261
Mousse Mixture for . 261
BOMBS, Little, à la Beatrice . . 217
à la Milan . . 314
Custard for . . 314
à la Visapore . . 257
Egg for . . 257
Ragoût for . . 257
of Lobster à la Berlin . 261
Purée for 262
Oysters à la Versailles 259
Purée for 259
BORDER for Fillets of Sole à la Corrente 112
for Salmis of Chicken à la Régence 176
Sweetbread à l'Impératrice . 155
Purée for . 155
Timbal à la Palmeira . . 242
BORDER, Aspic Cream, for Larks à la Sotterville 246
Mayonnaise of Vegetables, for Suprême of Chicken in Blanquette 228
Potato Salad, for Macedoine Salad 420
Rice, for Entrées 612
(Red) 612
BOSTON Brown Bread 575
BOTTLED Crab-Apples 583
Fruits without Sugar . . . 584
Peaches 588
Syrup for 589
Strawberries 591
BOTTOMS—
Artichoke, à la Bourgogaic . . 389
Purée for . . 380
à la Fife 370
Purée for . . 379
à la Valentine . . 381
Chestnuts for . 381
and Cucumber for Neck of Lamb 359
Asparagus and, à la Cannes 378
Sauce for 378
for Fillet of Beef, à la Touraine 364
for Mushrooms à la Marquise 392
for Neck of Mutton à la Clarence 358
with Asparagus Points à l'Estragon . . . 380
with Mayonnaise . . 617
BOUCHES, Little, à la Paysanne . 315
Macaroni for . 315
Sauce for . . 315
of Foie Gras à la Russe 250
Red Garnish for 250
Salad for . . 250
BOUILLON, Court, Perch with . 306
BRAINS and Tongue Garnish for Calf's Head à l'Andreani . 369
Sauce for mixing . 369
Devilled Calf's, Croustades of . 324
BRAISED Cabbage for Timbals . 617
Chicken and Nouilles . . . 341
Lettuce 391
Pheasant with Cabbage . . 348
Cabbage blanched for 348
Spanish Onions à la Julienne . 393
Turkey with Chestnut Purée and Mousseline Oyster Sauce . . 345
BRANDY, Cherries in 582
Cream Sauce 30
Ginger 585
Greengages in 586
Snaps 568
with Cream 469
BREAD, Barley 574
Boston Brown 575
Breakfast 573
Brown, Fillets of Herring marinaded on 308
Rolls. 574
Corn 575
Milk 575
Pudding à l'Anglaise . . . 449
Purée for Masking, for Fillets of Herring à la Pearlin . . 307

PAGE
BREAD, Rye 575
Short (Scotch) 576
Spiced 576
Tea, made with Baking Powder 573
BREAKFAST Bread 573
Cutlets 333
Dishes and Curries 264–332
or Tea Cakes 568
BRENTFORD Rolls 574
BRETON Cake 477
Mixture for 478
BRIOCHES, Little, à la Vienne 331
Purée of Meat for 332
BROWN Bread, Fillets of Herring marinaded on 338
Boston 575
Rolls 574
Caper Sauce, Roast Tripe and 327
Chaudfroid Sauce 600
for Lobsters à la Boulevard 51
Mushroom Sauce 17
Purée for Egyptian Cream 254
BUCKWHEAT Cream Cakes 554
BUNS, American 571
Cream 572
Currant 571
Seed 573
Spanish 572
BUTTER, Purée of Vegetables with 405
Slices of Haddock with 298
Anchovy, Fillets of Sole with 111
Fillets of Veal with 326
for Garnishing Fillets 608
Fried Sole with 107
Crayfish, for Garnishing Savouries 608
Egg, for Croûtons, &c. 608
Fancy, for Hams, Tongues, &c. 608
for Garnishing Salmon à la Fiord 97
Ham, for Sandwiches, &c. 608
Lax, for Sandwiches, &c. 609
Lobster 609
Tomato, Macaroni with 544
Omelet with 288
Sole with 301
BUTTERED Rice 611
Garnish for Chicken Purée à la Chevet 322
BUTTON Onions for Garnishing Meats 619
Quenelles for Kidneys à la Berlin 160

CABBAGE and Partridge Soup 66
Blanched for Braised Pheasants 348
Braised for Timbals 617
for Top of Timbal of Pheasant à la Baronne 181
Red Pickled 595
Salad of, à l'Américaine 415
CAKE, à la Clementine 475
Adeline 553
Almond, Rose 553
Bartlett Chocolate Tea 555
Bohemian 555
Breton 477
Mixture for 478
Cocoanut Pound 555

PAGE
CAKE, Confederate 556
Delmonico 479
Mixture for 480
Genoa 558
Imperial 489
Knutsford 558
Madeira 560
Mentone 476
Mexican 559
Moka 475
Neapolitan 473
Neville 562
Norway 491
Progress 471
Rose Almond 553
Sultana 565
Tea, Bartlett Chocolate 555
Tenris 565
CAKES, Alexandra, Little 552
Maraschino and Coffee Glace for 553
American Flannel 554
Apricot, Little, in Surprise 470
Cream for 470
Mixture for 470
Baden-Baden, Little 526
Bath Tea 554
Beatrice, Little 486
Almond Mixture for 487
Short Paste for 487
Breakfast 568
Buckwheat Cream 554
Chevalier 479
French, Little 557
Fruit on, à la Parisienne 463
Sauce for 464
Lemon Cheese 529
Madison Slim 560
Marquis 560
Milan 559
Neva, Little 562
Queen 563
Cocoanut 563
Richmond 564
Tea 568
Bath 554
Toscan, Little 567
Tunbridge 566
Victoria 570
CALF'S Brains à la St. Stephen's 325
Devilled, Croustades of 324
Foot Jelly 500
Head, à l'Andreani 369
Garnish for 369
Sauce for Mixing 369
à la Belgrade 370
à la Française 370
Croûton for 371
Collared 323
Gravy for 324
Purée for 324
Escalopes of, à la Tuileries 152
Sauce for 153
Little Croustades of 518
Ragoût for 519
Liver en Poupée 268
CAPER Sauce (Brown), Roast Tripe and 327
CAPERCAILZIE, Larded, and Courte Sauce 349

CAPSICUM Sauce 6
Grilled Rump Steak and 272
Roast Leg of Lamb and 358
CAPTAIN, Country 313
Croûtons for 313
Fried Onions for 313
CARAMEL Pudding à l'Empress Frederick 435
CARDINAL Sauce 7
CARDOONS with Marrow 383
CARLSBAD Sauce 7
CARROT Ginger 581
Syrup for 581
Jam 581
CARROTS à la Brunswick 386
à la Flamande 383
à l'Ind 385
à la Malden 385
à la Rosina 386
Paste Case for 386
and Turnips, for Sirloin of Beef à la Pompadour 365
for Braised Joints 618
New, à la Française 384
Paste Cases for 384
Pickled 594
Salad of 387
CASE, Paste, for Carrots à la Rosina 386
CASES, Crystallised Chestnuts in 466
Flower, à la Crème 485
for Timbal à la Comorin 239
Little Balls in 468
Little, à la Breteuil 541
Ragoût for 541
à la Duchesse Marie 468
à la Florence 213
à la Moderne 309
Mayonnaise for 309
à la Strasbourg 36
Herring Roes in 48
of Chicken à la Midas 228
Sweetbread à la St. Clair 158
Ragoût for 158
Vanilla Cream in 509
Various Hors d'Œuvres in 50
Nougat in 579
Paste, for Carrots à la Française 384
Tendons in, à l'Estragon 152
CASHEWS à la Diable 36
CASSEROLE, Chicken in 321
CASSOLETTES, Little, à l'Ambassade 36
CAULIFLOWER à la Nîmes 387
Sauce for 387
Salad 388
CAULIFLOWERS à la Reine 388
CAVIAR à la Véfour 37
Purée for 38
Devilled 37
with Herbs 37
CELERY, Fondue of 389
Kidneys with 264
Shreds for Chevet Sauce 8
Stuffing 618
CHAMPAGNE Sauce 7
Boiled Chicken and 333
CHARLOTTE à la Princesse 470
Vanilla Bavaroise for 471
Almond, à la Beatrice 489
Bavaroise for 490
CHARTREUSE of Game à la Battenberg 239
Ragoût for 239
Sauce for 239
of Fish à la Havraise 263
Mixture for 263
of Peaches à la Royale 508
CHAUDFROID, Brown, Sauce for Lobster à la Boulevard 51
Eggs in, à la Bressoire 232
Ragoût for 233
for Lamb Cutlets à l'Espagne 221
Lamb Cutlets in 220
Little Tongues in 231
of Chicken with Truffles 224
Chicken with Vegetables 225
Sauce for 225
Pigeon à la Castillanne 243
Sauce à la Chatelaine 599
Bechamel 600
Brown 600
Fawn-Coloured 600
CHEESE, Bechamel, Sauce 6
for Gnocchi à la Française 542
Cakes, Lemon 529
Crab 38
Crab-apple 583
Cream of, à l'Impératrice 38
Profiteroles with 56
Sauce 8
Croustades with 39
Croûtons with 609
Custard for Profiteroles, &c. 615
Eggs on the Plate with 289
Fleur in Surprise 39
Little, Mousses à la Naples 316
Mixture for Centre of Moulds for 316
Tomato Purée for 316
Patties of, à la Torento 550
Tomato Purée for 551
Paste 615
Pastry à la Strohl 550
Patties, Little 549
Potatoes with 400
Potted, à la Vienne 40
Purée 604
Salad à la Suisse 414
Sauce for Cutlets à la Suffeen 147
Savoury Custard for Soup 615
Short Paste 611
Soup 67
Tomato 592
CHERRIES, Brandy 582
Compote of, for Cold Entrées 582
Hot Entrées 581
Sweets 582
Fillets of Hare Larded, with 194
for Sultana Sponge Jelly 501
CHERRY Jam 582
Sauce 31
CHERVIL, Tarragon and, for Soup 619
CHESTNUT Cream 509
for Marguerite Pastry 503

PAGE

- **CHESTNUT** Cream for Timbal à la Christina 483
  - Purée, Braised Turkey and Mousseline Oyster Sauce with 345
  - Salad à la Graham 413
    - Sauce for 413
  - Soup 67
- **CHESTNUTS**, Crystallised, in Cases 466
  - for Artichoke Bottoms à la Valentine 381
  - Timbal of, à la Cannes 480
    - Vanilla Cream for 481
- **CHEVALIER** Cakes 479
- **CHEVET** Sauce 8
  - Celery Shreds for 8
- **CHICAGO** Dough-nuts 556
- **CHICKEN** à la Bechamel 333
  - à la Cannes 334
  - à la Chancelière 335
    - Farce for 336
    - Timbals for 336
    - Tomatoes for 336
  - à la Chasseur 161
  - à la Financière 340
  - à la Minute 162
    - Sauce for 163
  - à la Rubanée 163
  - à la Savoy 340
  - à la Toulouse 338
    - Quenelles for 338
  - à la Virginie 163
    - Croûtons for 164
  - and Little Tongues à la Viennoise 338
    - Farce for 339
    - Tongues for 339
  - au Réveil 337
    - Tongues for 337
  - Boiled, à la Napolitaine 333
    - and Champagne Sauce 333
  - Braised, and Nouilles 341
  - Chaudfroid of, with Truffles 224
    - Vegetables 225
    - Sauce for 225
  - Cream of, à l'Œuf 172
    - à la Reine 166, 172
    - for Egg à la Millais 234
  - Curried, à l'Anglaise 321
    - à la Marie 223
  - Cutlets, à la Nîmoise 164
    - Cream for 164
    - Sauce for 165
    - à la Reine 166
      - Chicken for 166
      - Cream for 163
      - Tongue Purée for 166
    - and Sauce Rubanée 165
  - Dormers 168
    - Ragoût for 168
  - Farced, with Ox Tongue 341
  - Fillets of, à la Maréchal 167
    - Sauce for 167
    - for Moulds 621
  - Ham and, à la Douglas 373
    - Garnishing for 374
  - in Casserole 321
  - Little Cases of, à la Midas 228
    - Creams of, à la Francillon 173
      - à la Gastronome 225
      - Ham Purée for 226
- **CHICKEN**, Little Mousses of 147
  - Little Patties of, à la Mancelle 519
    - Purée for 520
    - Ragoût for 520
  - Soufflés of, Cold 29
  - Zephyrs of, with Peas 73
  - Purée à la Chevet 22
    - Garnish for 322
    - à la Napolitaine 67
    - for Croûtes à la Bruyère 314
    - Sandwiches à la Fiane 421
    - Sandwiches à la Victoria 436
  - Roast, à la Biarritz 339
  - Salmis of, à la Régence 175
    - Croustades for 175
    - Border for 176
  - Sauted, à la Dupré 161
    - Croûtons for 162
  - Slices of, à la Diable 322
  - Soufflés, Little Poached 174
  - Suprême of, à l'Espérance 170
    - Cucumber for 171
    - in Blanquette 227
      - Border for 228
      - Sauce for 228
  - Timbal of, à la Reginald 226
    - Sauce for 227
  - Turban of, à la Piémontaise 168
    - Farce for 169
    - à la Vénitienne 169
      - Savoury farce for 170
      - White farce for masking 170
- **CHICKENS**, Little, à l'Impériale 176
  - Purée for 177
  - à la Renaissance 229
    - Olives for 230
    - Purée for 230
    - Ragoût for 230
  - à la St. George 176
    - Sauce for 176
    - Ragoût for 176
  - Tongues and, à la d'Orléans 231
- **CHICORY** Salad 415
  - Dressing for 415
- **CHIPS**, Pineapple 589
- **CHOCOLATE** Ballettes 452
  - Bartlett, Tea Cake 556
  - Cold Sauce 31
  - Cream for Bavaroise à l'Impériale 507
  - Custard for Little Creams à la Marguerite 448
    - Timbal à la Versailles 514
  - Glace for Cakes, &c. 616
  - Meringue Mixture 614
  - Pudding with Fruits 437
  - Purée for Vienna Cream 510
  - Soufflé 446
  - Vanilla Sauce 29
- **CLARET** Jelly with Vanilla Cream 497
  - Compote for 498
- **CLARIFIED** Stock for Raised Fish Pie à l'Impériale 536
- **CLAUDINE** Sauce 8
- **CLEAR** Soups 58–63
- **CLEMENTINE** Sauce 8

PAGE
COCKSCOMBS for Entrées, to cook 597
COCOANUT Drops 578
Pound Cake 555
Queen, Cakes 563
Sauce for Escalopes of Sweetbread à la Munich 157
COD, Fillets of, à la Sandringham 79
Sauce for 79
à la Victoria 80
Sauce for 80
CODFISH with Black Butter 79
COFFEE, Maraschino and, Glace for Little Cakes à l'Alexandra 553
COLD Chicken, Little Soufflés of 229
Chocolate Sauce 31
Cream of Lobster in Ragoût 88
Garnish for 88
Diplomat Pudding 515
Entrées 219–263
Compote of Cherries for 582
Fancy Sweets 457–493
Lobster Sauce 26
Macedoine of Fruits 585
Mousseline Sauce (Savoury) 26
(Sweet) 32
Orange Sauce 32
Sauces 25–27
Sweet Sauces 30–32
Tomato Purée 27
Turkey à la Grand Duchesse 343
COLLARED Calf's Head 323
Purée for 324
Gravy for 324
COLLOPS, Scotch 273
COLOURED Whipped Cream 614
COMMODORE Sauce 9
COMPOTE for Apples à la d'Orleans 466
of Cherries for Cold Entrées 582
Hot Entrées 581
Sweets 582
French Plums 590
Medlars for Medlar Jelly 499
Melon à la Crème 508
Pears 588
Plums for Claret Jelly, with Vanilla Cream 498
Rhubarb 590
Strawberries for inside Omelet 444
CONFEDERATE Cake 556
CONSOMMÉ for Moulds for Entrées 621
CONTI Sauce 9
COQUILLES à la Vénitienne 296
Sauce for 297
Little, à la Mondaine 320
Mushrooms for 320
Purée for 321
CORN, American Salad 410
Sauce for 410
Bread 575
COUNTRY Captain 313
Croûtons for 313
Fried Onions for 313
COUPOLE Navarine 480
COURT Bouillon, Perch with 306
COURTE Sauce 9
Larded Capercailzie and 349
CRAB Apple Cheese 583
Apples, Bottled 583

PAGE
CRAB, Bomb of, à la Belle Hélène 260
Curried Vegetables for 261
Mousse Mixture for 261
Cheese 38
Dressed 80
Sauce 25
Timbal of, à la Rosette 81
Purée for 82
CRANBERRY Jelly 501
CRAYFISH à l'Arménienne, Omelet with 284
Sauce for 284
à la Bordelaise 304
à la Pandore 202
Sauce for 203
à la Parisienne 305
Farce for 305
Sauce for 305
Butter 608
Fritot of, à la Cleveland 281
Mushrooms and Bacon for 281
à la Richelieu 280
Garnish for Turbot à la Chambord 119
on Croûtons, Eggs with 290
(Prawns) à la Gelée 40
Purée 605
CREAM à la Dauphine 69
à la Ferdinand 69
à l'Indienne 237
Cream for mould for 237
Garnish for 237
Sauce for 237
à la Meque 511
à la Milton 70
à la Nid 512
Blancmange for 512
à la St. Louis 70
à la Vincent 511
Apricot, for Apricot Cakes in Surprise 470
Aspic, for Border for Larks à la Sotterville 246
Timbal à la Palmeira 242
Brandy Sauce 30
Snaps with 469
Buckwheat Cakes 554
Buns 572
Cheese Sauce 8
Chestnut 509
for Marguerite Pastry 530
Timbal à la Christina 483
Chicken, for Chicken Cutlets à la Reine 166
Egg à la Millais 234
Chocolate for Bavaroise à l'Impériale 507
Coloured Whipped 614
Egg, Sandwiches with 425
Egyptian 253
Purées for 254
Ferneuse 69
Fish, à la Metz 127
for Bavaroise à l'Impériale 507
Egg à la Mille Fruits 484
Fleur of Apples à la Crème 528
Garnish for Vienna Cream 510
Little Neapolitan Jellies 496

PAGE
CREAM for Little Piccolo Jellies . 496
for Mould for Cream à l'Indienne . 237
New Potatoes à la Crème . 403
Lemon, Pudding . 441
Sauce for . 442
Lobster . 14, 87
Fillets of Haddock with . 87
Sauce, Fillets of Plaice with . 96
Maraschino, for Bavaroise à la Pompadour . 505
Mixture for Soufflé of Foie Gras à la Montreal . 252
of Cheese à l'Impératrice . 38
Chicken à l'Œuf . 172
à la Reine . 172
for Cutlets à la Nîmoise . 164
Hare à la Ferdinand . 247
à la Vatican . 193
Sauce for . 194
Lobster (Cold) in Ragoût . 88
Garnish for . 88
Pheasant with Truffles . 179
Sauce for . 180
Rabbit à la Duxelle . 247
Garnish for . 248
Purée for . 248
à la Ruthven . 248
Cucumber for . 249
Purée for . 249
Tomatoes à la Papillon . 256
Purée for . 256
Turnips, French Beans with . 382
Whiting with White Wine . 122
Pineapple . 516
Pistachio, for Bavaroise à la Pompadour . 504
Pompadour . 510
Cream for Garnish for . 510
Rice, Beignets . 454
Soufflé, and Iced Orange Sauce . 446
Rubanée . 507
Sauce with Fine Herbs . 10
Strawberry, for Bavaroise à la Pompadour . 505
Tomato . 620
Sauce . 27
Vanilla, Claret Jelly with . 497
for Apples à la d'Orleans . 466
Timbal of Chestnuts à la Cannes . 481
in Little Cases . 509
Vienna . 509
Chocolate Purée for . 510
Cream for Garnish for . 510
CREAMS à la Marmotte . 40
Shells for . 41
à la Polignac . 310
Jellies and, to turn out . 494
Little, à la Beatrice . 41
à la Duglière . 310
à la Malet . 300
à la Marguerite . 448
Chocolate Custard for . 448
à la Pothuau . 254
à la Richelieu . 41
à la Sylvie . 300
à la Torento . 42

PAGE
CREAMS, Little Asparagus, à la Val-la-Reine . 255
Glasses for . 255
Little Chicken, à la Gastronome . 225
Ham Purée for . 226
of Asparagus à la Montreuil . 212
Sauce for . 213
Beef . 137
Farce for . 138
Chicken à la Francillon . 173
for garnishing Hams à la Douglas . 374
Fish with White Wine Sauce . 127
Farce for . 128
Oysters à la Siéges . 200
Sauce for . 200
Partridge à la Monza . 182
Purée for . 182
Sauce for . 182
Vanilla and Pineapple . 503
Vegetables à la Potsdam . 406
Whiting à la Royale . 123
Sauce for . 124
of Rabbit à l'Ambassadrice . 196
Cucumber for . 197
Farce for . 197
Sauce for . 197
CREAMY Purée of Potatoes . 606
CREOLE Cutlets . 143
CRÉPINETTES à la Belgrave . 207
à la Parisienne . 207
Sauce for . 208
à la Villageoise . 208
Ragoût for . 209
of Duck with Peas . 206
Salsifies . 404
CROQUETTES, Small Potato . 619
CROUSTADES for Salmis of Chicken à la Régence . 175
Little, à la Cleveland . 203
Ragoût for . 203
à la Crème Montglas . 522
Ragoût for . 522
à l'Italienne . 205
à la Macaire . 42
à la Marquise . 451
Pistachio Custard for . 451
à la Nassau . 203
à la Vénitienne . 204
Ham Purée for . 205
of Calf's Brains . 518
Ragoût for . 519
Brains Devilled . 324
Fish . 128
Ragoût for . 128
Sauce for . 128
Game à la Bristol . 198
Ragoût for . 199
à la Normande . 197
with Cheese . 39
CROÛTES à la Bruyère . 313
Purées for . 314
Ragoût for . 314
à la Buckingham . 297
à la Freiburg . 43
à la Jessamine . 294
Purée for . 294
à la Langham . 315
Sauce for . 315

PAGE
CROÛTES à la Madeleine 299
à la Marjorie 300
à la Nannette 43
à la Prusse 308
Sauce for 309
Anchovy, à la Française 33
Anchovy Purée for 33
Appetit Sild on 35
Purée for 35
with Luxette à la Norvégienne 52
CROÛTON for Calf's Head à la Française 371
CROÛTONS à la Julienne with clear and thick Soups 610
Vegetables for 610
Crayfish on, Eggs with 290
for Chicken à la Virginie 164
Country Captain 313
Eggs à la Dunbar 291
Purée for 291
Sauted Chicken à la Dupré 162
with Cheese 609
Oysters for Soups 610
Purée or Clear Soups 609
CRYSTALLISED Chestnuts in Cases 466
Violets 593
CUCUMBER and Artichokes for Neck of Lamb 359
and Lemon Garnish for Cutlets of Pigeons à l'Impériale 187
Farced with Marrow 390
for Cream of Rabbit à la Ruthven 249
Creams of Rabbit à l'Ambassadrice 197
Fillets of Veal à la St. Lawrence 152
Salmon 618
Suprême of Chicken à l'Espérance 171
Turban à la Jessamine 216
Peas for Soup, &c 618
Purée for Salmon Mousse à la Dagmar 106
for Timbal à la St. Agnes 215
Salad for Salmon, &c. 618
CUCUMBERS à la Brabant 389
CUPS, Turnip, for Meats, &c. 620
CURRANT Buns 571
(Black) Jam 580
(Red) Jam 581
(Red) and Raspberry Jam 590
(White) Jam 581
CURED Bacon 596
Hams (Westphalia) 596
CURRIED Chicken à l'Anglaise 321
à la Marie 223
Eggs in Surprise à la Poonah 289
Sauce for 289
Fish à la Durrand 311
Mushrooms 393
Prawns and Onions 305
Rabbit à la Madras 278
(Dry) à la Mango 278
Tripe à l'Ind 329
Vegetables for Bomb of Crab à la Belle Hélène 261
Iced 407
CURRIES, Breakfast and Luncheon Dishes and 264–332

PAGE
CURRY, Fillets of Sole in, à la Midas 113
Sauce for 114
for Timbal à la Comorin 238
Mixture for Timbal à la Palmeira 242
Oysters in, à la Zola 93
Purée for Egyptian Cream 254
Sauce for Eggs à la Diable 290
for Eggs in Surprise à la Poonah 289
CUSSY Sauce 10
CUSTARD, Almond 502
Cheese, for Profiteroles, &c. 615
Savoury, for Soup 615
Chocolate, for Alexandra Pudding 434
Bombs à la Milan 314
Fleur with Pistachios 524
Little Creams à la Marguerite 448
Maids of Honour 529
Mosaic Jelly 498
Timbal à la Versailles 514
Pistachio, for Little Croustades à la Marquise 451
Savoury, for Croustades, &c. 615
Strasburg 482
Strawberry, for Timbal à la Versailles 515
Vanilla, for Timbal à la Versailles 515
CUTLETS à la Silésienne 330
Beef, à la Moltke 136
Ragoût for 136
à la Portugaise 137
Breakfast 331
Chicken à la Nîmoise 164
Cream for 164
Sauce for 165
à la Reine 166
Chicken Cream for 166
Chicken for 166
Tongue, Purée for 166
and Sauce Rubanée 165
Creole 143
Lamb, à l'Angélique 146
Sauce for 146
à la Chatelaine 219
à l'Espagne 220
Chaudfroid for 221
à la Ratisbon 221
à la Suffeen 147
Cheese Sauce for 147
Sparghetti for 147
Tomatoes for 147
in Chaudfroid 220
Lobster, à la Clarence 88
Mutton, à l'Alexandra 140
Rice for 141
à l'Ancienne 141
Spanish Onions for 141
à la Barigoule 142
à la Camerani 142
à l'Ecossaise 143
Sauce for 144
à la Lucine 144
à la Maintenon 144
à la Montpensier 145
à la Sullivan 147
à la Viennoise 148
in Timbal à la Française 222

PAGE

CUTLETS, Mutton, in Timbal à la Française, Purée for 223
Salad for 223
of Oysters à la Crème 201
Sauce for 201
Peas à la Comte de Paris 395
Pigeon à l'Impériale 186
Garnish for 187
à la Lucine 187
à la Piémontaise 187
Quails à la Greville 183
Purée for 184
Reform, of Mutton à la Française 145
Salmon, à la Bergen 98
Veal, à la Jardinière 326
CZARINA Sauce 10

DAMSONS, Preserved 583
DANTZIC Jelly 495
DELMONICO Cake 479
Mixture for 480
DEVILLED Biscuits 35
Calf's Brains, Croustades of 324
Caviar 37
Muscatels 52
Slices of Game 312
Sole 108
DIPLOMAT Pudding 437
Cold 515
DISHES and Curries, Breakfast and Luncheon 264–332
Meagre, Dressed Vegetables and 376–408
DORMERS, Chicken, 168
Ragoût for 168
with Lettuce à la Turque 391
DOUGH-NUTS, Chicago 556
Philadelphia 562
DRESSED Crab 80
Fish and Fish Entrées 79–131
Vegetables and Meagre Dishes 376–408
DRESSING for Chicory Salad 415
for Herring Salad à la Leopold 419
Salad à la Beatrice 413
à la Suédoise 423
of Roes à la Meunière 418
DRIPPING for Frying, to Clarify 622
DRY Curried Rabbit à la Mango 278
DUCK à la Provençale 342
Farce for 343
à la Rosney 199
Crépinettes of, with Peas 206
Soup à la Rowen 67
DUNBAR Cream 68
Sauce 291

EAGLE, Spread 323
ECLAIRS, à la Palmerston 316
Vanilla 492
EEL à la Broche 82
Purée for 82
à l'Epicurien 84
à la Florentine 84
à la Garrick 84
Purée for 84

PAGE

EEL à la Jardinière with Green Sauce 85
à la Polignac 85
Farce for 85
à la Vincent 86
in Jelly à la Dieppe 83
Farce for 83
in Terrine 319
Paupiettes à la Française 86
EELS, Souchet of, à la Berlin 86
EGG à la Millais 233
Chicken Cream for 234
Tongue for 234
Truffle for 234
à la Mille Fruits 483
Cream for 484
Macedoine for 484
Paste for 484
Butter 608
Cream, Sandwiches with 425
for Bombs à la Visapore 257
Garnish for Little Coquilles 613
(Pink) for Clear Soups, &c. 613
(White) for Clear Soups, &c. 613
(Yellow) for Clear Soups, &c. 613
Purée 604
for Sandwiches à la Louise 429
Sauce 11
Roast Partridges and 349
EGGS à la Chambord 290
à la Diable 290
Curry Sauce for 220
à la Dunbar 291
Croûtons for 291
Purée for 291
Sauce for 291
à la Lantry 292
à la Reine 292
à la Wellington 293
and Bacon à la Mariette 292
Blanquette of, à la Napier 293
Sauce for 293
Curried, in Surprise à la Poonah 289
Sauce for 289
in Chaudfroid à la Bressoire 232
Ragoût for 233
on the Plate with Cheese 289
Plovers', à la Marie 218
Sauce for 218
à la Navarre 293
Aspic for 294
in Aspic à la Victoria 234
Rockaway 76
Sandwiches, with Watercress and 432
Small, for Garnish for Cream à l'Indienne 237
with Crayfish on Croûtons 290
Pistachio Nuts 442
EGYPTIAN Cream 253
Purées for 254
Salad 416
Seasoning for meat for 416
ENTRÉES, Cockscombs for, to cook 597
Cold 219–263
Compote of Cherries for 582
Fish, Dressed Fish and 79–131
Hot 132–218
Compote of Cherries for 581
EPIGRAMS of Mutton à la Coblentz 148
of Turbot à la Moderne 119

PAGE
ESCALOPES of Calf's Head à la Tuileries 152
Sauce for 153
of Pigeons à la Lisbonne . . 242
Sweetbread à la Hélène . . 156
à la Lombarde . 156
Ragoût for . 157
à la Munich . . 157
Sauce for . 157
ESTOUFFADE Sauce . . . 11
EXCELLENCE Sauce for Fillets of Whiting 123

FANCY Butter 608
FARCE, Beef, for Little Creams of Beef 138
Fish, for Border 603
Fillets of Turbot à l'Impératrice . . . 121
Pies 603
for Border for Sweetbread à l'Impératrice 155
Chicken à la Chancelière . 336
à la Viennoise . . 339
Cold Turkey, Fowls, &c. . . 601
Crayfish à la Parisienne . . 305
Creams of Rabbit à l'Ambassadrice 197
Duck à la Provençale . . 343
Eel à la Dieppe . . . 83
à la Polignac . . . 85
Fillets of Hare à la Duc de Raguse . . 195
Salmon à la Mouchy . . 103
Veal à la St. Lawrence . . 152
Galantine of Veal à la Française 372
Larks à la Czarina . . . 193
à la Sotterville . . 246
Little Creams of Fish . . 128
Fish à la Waddington . 131
Pheasant à la Montansier . 347
Pigeons (Cold), &c. . . 602
Farced, with Truffles . 352
Quails à la Mecklenburg . . 353
Rabbit à l'Epicurienne . . 365
Sheep's Feet à la Belge . . 151
Shoulder of Lamb à la Nabob 356
Sole à la Bon Homme . . 109
Timbal à la St. Agnes . . 215
Tomatoes for Fillets of Beef à la Parisienne . . . 363
Turban à la Bonanza . . 189
à la Jessamine . . 216
à la Piémontaise , 169
Turkey, Chickens, &c. stuffed with Ox Tongue . . 601
Ham or Tongue, for Chicken, &c. . 602
Hare, for Turbans, &c. . . . 602
Liver, for Turban of Pigeon à la Bonanza 189
Lobster, for Fillets of Sole . . 603
Marrow, for Cucumber . . . 390
Mayonnaise Mixture, for Tomatoes à l'Américaine 396

PAGE
FARCE, Mock Foie Gras, or Liver, for Soufflé à la Montreal . . . 253
of Pork or Beef for Terrine of Hare à la Française 277
Oyster Soufflé Mixture for Birds . 603
Plain, for Turkey (Cold) &c. . . 602
Salmon, for Fillets of Sole à la Joinville . . 115
Turbans, &c. . . 604
Savoury, for Turban of Chicken à la Vénitienne 170
White, for masking Turban of Chicken à la Vénitienne . . 170
FARCED Chicken with Ox Tongue . 341
Turkey 344
FAT for Frying, to Prepare . . 622
FAWN-Coloured Chaudfroid Sauce . 600
FEET, Pigs', Fritot of, à la Clementine . 279
à la Victor . 279
FILBERTS for Baba à la Parisienne 474
FILLET of Beef à la Jussienne . 360
Sauce for . 361
of Beef à l'Ostende . . . 361
Ragoût and Sauce for . 362
à la Touraine . . . 363
Artichoke Bottoms for 364
Tomatoes for . . 364
Larded, with Tomato Purée 364
with Salsifies . . . 360
FILLETS for Fillets of Herring en Couronne 45
Grilled, of Beef à la Diable . . 132
Sauce for . 132
Tomatoes for 132
Little, of Beef à la Moville . . 134
Ragoût for . 134
à la Valais . . 136
of Salmon à la Gorgona . 102
of Beef à la Canadienne . . 132
Sauce for . . . 132
à la Carlsbad . . . 133
à la Claudine . . . 133
à la Mecklenburg . . 134
à la Parisienne . . . 362
Sauce for . . . 363
Tomatoes for . . 363
Farce for . . 363
à la Perigueux . . . 269
Sauce for . . . 269
à la Princesse Louise . 270
Sauce for . . . 270
à la Riga 134
à la Sardou . . . 135
Sauted, à la Claudine . . 270
Sauce for . 270
à la Paysanne . 271
of Chicken à la Maréchal . . 167
Sauce for . . 167
for Moulds 621
Cod à la Sandringham . . 79
Sauce for . . . 79
à la Victoria . . . 80
Sauce for . . 80
Haddock with Lobster Cream . 87
Hare à la Duc de Raguse . . 194
Farce for . . . 195
Larded and Roast Larks . 354
with Cherries . . 194

PAGE

FILLETS of Herring à la Brémont . 44
    à la Clarence . . 44
    à la Pearlin . . 307
        Purée for Masking Bread for 307
    à la Reginta . . 47
        Ragoût for . 47
    à la Rowen . . 47
    en Couronne . . 45
    Mixture for . . 46
  of Herring Marinaded à la Darmstadt 46
    on Brown Bread . . 308
        Toast . . . 48
  Mackerel à la Commodore . 91
    with Parsley Sauce . . 91
  Plaice with Anchovies à la Royale . . 96
    Lobster Cream Sauce . . 96
  Salmon à l'Alexandra . . 101
    à la Mendip . . . 102
    à la Mouchy . . . 102
        Farce for . . 103
        Sauce for . . 103
    à la Roumanie . . 103
        Garnish for . . 104
        Sauce for . . 104
    in Paper à l'Anvers . . 101
  Sole à la Brabant . . . 111
    à la Cardinal . . . 112
    à la Clementine. . . 113
    à la Corrente . . . 112
        Border for . . . 112
        Sauce for . . . 112
    à la Grenade . . . 114
        Ragoût for . . . 114
    à la Joinville . . . 114
        Farce for . . . 115
    à la Josephine . . . 115
        Sauce for . . . 116
    à la Napier . . . 116
    à la Pyrénéenne . . 117
        Ragoût for Centre of . 117
        Sauce for . . . 118
    à la Waleskie . . . 118
    in Curry à la Midas . . 113
        Sauce for. . 114
    Salad of, à l'Impériale . . 260
    with Anchovy Butter . . 111
  Turbot à la Chartres . . 121
        Sauce for . . 121
    à l'Impératrice . . 120
        Farce for . . . 121
        Sauce for . . . 120
  Veal à la Boulanger . . . 325
        Purée for . . . 325
    à la St. Lawrence . . 151
        Cucumber for . . 152
        Farce for . . . 152
    with Anchovy Butter . 326
  Whiting à l'Ambassade . . 122
    à l'Excellence . . 123
        Sauce for . . 123
FINANCIÈRE Garnish for Larks à la Sotterville 247
  Sauce 11
FINE Herbs, Cream Sauce with . 10
    Fritot of Oysters with . 28

PAGE

FINE Herbs, Vegetable Marrow with 405
FINGERS, Almond . . . 577
FISH à la Crème . . . 126
  Balls à la Saratoga . . . 301
  Chartreuse of, à la Havraise . . 263
        Mixture for . 263
  Cream à la Metz 127
  Curried, à la Durrand . . . 311
  Entrées, Dressed Fish and . 79–131
  Farce for Border 603
    for Fillet of Turbot à l'Impératrice . . . 121
      Pies 603
  Little, à la St. Pierre . . . 129
    à la Waddington . . 130
        Farce for . . . 131
    Creams of, with White Wine Sauce 127
        Farce for . . . 128
    Croustades of 128
        Ragoût for . . . 128
        Sauce for . . . 128
    Timbals of, à la Sultan . . 129
        Purée for . 129
  Pie, Raised, à l'Impériale . . 535
        Stock for . . 536
  Pudding 536
    Sauce for 536
  Purée 605
    for Croûtes à la Jessamine . 294
      Fritot à la Milton . . 283
  Sauce, Thin White, for Fillets of Turbot à l'Impératrice . 120
FLAGEOLETS à la Spencer . . 382
  Salad of, à la Française . . 382
FLANNEL, American, Cakes . . 554
FLEUR à la Florence . . . 485
  Cheese, in Surprise . . . 39
  of Apples à la Crème . . . 527
        Cream for . . 528
        Purée for . . 528
    and Almonds à la Vienne . 528
        Paste for 528
    Apricots 526
  with Meringue 523
    Pistachios 526
        Custard for . . . 524
        Soufflé Mixture for . . 524
    Rhubarb à la Neige . . 462
FLORIDA Puddings, Little . . 438
  Macedoine of Fruit for . . . 438
FLOWER Cases à la Crème . . 485
FLOWERS, Little 570
        Glace for . . . 570
        Mixture for . . 570
FOIE GRAS à la Château Doré . 199
  Ballettes of, à l'Impériale . . 249
  Little Bouchées of, à la Russe . 250
        Garnish for . 250
        Salad for . 250
  Mock Pâté de 269
  Mousse of, à la Rossini . . . 250
  Soufflé of, à la Montreal . . . 252
        Cream Mixture for 252
        Liver Farce for . 253
  Timbals of, à la Beatrice . . 251
FONDUE of Celery 389
FRIANTINES of Marrow à l'Alsace 139
        Sauce for . . 139

PAGE

- **FRENCH** Bean Soup 71
  - Beans, Omelet with 286
    - Salad of, à la Flamande 381
    - with Cream of Turnips 382
  - Little, Cakes 557
    - Creams à la d'Artois 511
      - Bavaroise for 512
      - Purée for 512
  - Plums, Compote of 590
  - Salad 416
- **FRESH** Truffles, to Cook 598
- **FRIAR** Tuck Soup 72
- **FRIED** Onions for Country Captain 313
  - Potatoes, New 402
  - Rolls à la Française 455
  - Sole and Smelts 108
    - Garnish for 108
    - with Anchovy Butter 107
- **FRITOT** à la Louise 283
  - à la Milton 282
    - Purée for 283
  - à la Mongole 284
    - Purée for 284
  - à la Parisienne 282
  - à la Royale 282
  - à la Russe 283
  - à la St. Germain 281
  - à la St. Mark's 140
    - Purée for 140
  - Mushrooms in 392
  - of Crayfish à la Cleveland 281
    - Mushrooms and Bacon for 281
    - à la Richelieu 280
  - Herring Roes 280
  - Oysters with Fine Herbs 280
  - Pig's Feet à la Belge 150
    - Farce for 151
    - à la Clementine 279
    - à la Victor 279
      - Purée for 279
  - Tripe in, à la St. James 328
- **FRITTERS** à la Saint-Denis 456
  - Apricot 455
  - Melon, with Pistachios 456
- **FRUIT**, Macedoine of, for Little Florida Pudding 438
  - on Cakes à la Parisienne 463
    - Sauce for 464
  - Sauce 31
- **FRUITS** à la Suédoise 584
  - Bottled without Sugar 584
  - Chocolate Pudding with 437
  - Macedoine of, Cold 585
    - Hot 585
    - in Syrup 584
  - Vanilla Bavaroise with 503
  - Vol-au-vent with 533
- **FRYING**, Fat for, to Prepare 622

- **GALANTINE** of Veal à la Française 371
  - Farce for 372
  - Gravy for 372
- **GAME**, Chartreuse of, à la Battenberg 239
  - Ragoût for 239
  - Sauce for 239

PAGE

- **GAME**, Croustade of, à la Normande 197
  - Devilled Slices of, 312
  - Little Croustades of, à la Bristol 198
    - Ragoût for 199
  - Purée of, for Little Coquilles à la Mondaine 321
  - Soup 73
- **GARNISH**, Artichoke Bottoms with Mayonnaise 617
  - Asparagus Peas 617
  - Brains and Tongue, for Calf's Head à l'Andreani 369
    - Sauce for Mixing 369
  - Butter, for Salmon à la Fiord 97
  - Buttered Rice, for Chicken Purée à la Chevet 322
  - Button Onions 619
  - Cabbage, Braised 617
  - Carrots 618
  - Crayfish, for Turbot à la Chambord 119
  - Cream, for Pompadour Cream 510
    - Vienna Cream 510
  - Cucumber and Lemon, for Cutlets of Pigeon à l'Impériale 187
  - Egg, for Clear Soups, &c. 613
    - Little Coquilles, &c. 613
  - Financière, for Larks à la Sotterville 247
  - for Cream of Lobster in Ragoût 88
    - Lobster à la Turque 90
    - Mould, for Bavaroise à la Pompadour 505
    - Perch Souchet 95
    - Quenelles à la Jubilee 218
  - Green, for the Mould for Lobster à la St. Cloud 303
  - Little Creams of Chicken, for Hams à la Douglas 374
  - Mushrooms 619
  - Neapolitan 611
  - Quenelles, for Salmon à la Roumanie 104
  - Red, for Little Bouchées of Foie Gras à la Russe 250
    - for the Moulds for Lobster à la St. Cloud 303
  - Reform 619
  - Small Eggs for, Cream à l'Indienne 237
  - Smelt, for Sole and Smelt Fried 108
  - Timbals, for Cream of Rabbit à la Duxelle 248
    - Neck of Lamb à la Duclair 359
  - Tomato 620
  - Turnip Cups 620
  - White, for the Mould for Lobster à la St. Cloud 303
- **GARNISHES**, Vegetable 617–620
- **GARNISHING** Sauce, Mayonnaise 600
  - Potato Mayonnaise 600
- **GENEVA** Rolls 577
  - Sauce 12
- **GENOA** Cake 558
- **GENOISE** Paste 557
- **GINGER** Biscuits 568
  - Brandy 585
  - Carrot 581
    - Syrup for 581
- **GINGERBREAD** Nuts 569

PAGE

- **GIRONDE** Sauce 12
- **GLACE**, Apricot, for Baba à la Parisienne 475
  - Mottled, for Little Flowers 570
- **GLASSES**, Little, for Asparagus Creams à la Val-la-Reine 255
- **GLAZE**, to Make 621
- **GLAZINGS.** See ICINGS.
- **GNOCCHI**, à la Française 541
  - Cheese Bechamel for 542
  - à l'Italienne 542
    - Sauce for 543
- **GOOD MAN** Sauce 12
- **GOOSEBERRY**, Baked, Pudding 450
  - Jam 586
  - Jelly 586
  - Tartlets à la Crème 528
- **GORGONA** Sauce 25
- **GRATIN**, Slices of Ox Tongue au 273
- **GRAVY**, for Calf's Head Collared 324
  - for filling up Pheasant Pie à la Française 538
    - Galantine of Veal à la Française 372
    - inside Quenelles for Larks à la Cologne 191
    - Patties à la Montrose 539
    - Terrine Pie à la Vénitienne 276
- **GREEN** Garnish for the Mould for Lobster à la St. Cloud 303
  - Mayonnaise Aspic 599
  - Mousseline Sauce 17, 26
  - Pea Soup 74
  - Purée for Egyptian Cream 254
  - Salad à la Bretonne 416
    - Sauce for 417
  - Sauce 12
    - Eel à la Jardinière with 85
- **GREENGAGE** Sauce 29
- **GREENGAGES** in Brandy 586
  - Preserved 585
- **GRILLED** Fillets of Beef à la Diable 132
    - Sauce for 132
    - Tomatoes for 132
  - Kidneys à la Nesle 264
  - Oysters à la Virginie 296
  - Rump Steak and Capsicum Sauce 272
- **GRISINI** Biscuits 577
- **GROUSE** à la Napier 352
  - Potted 274

- **HADDOCK**, Fillets of, with Lobster Cream 87
  - Slices of, with Butter 298
  - Soufflé of, à la Bruxelloise 298
  - with Oysters 297
    - Sauce for 297
- **HAM** and Chicken à la Douglas 373
    - Garnish for 374
  - Butter 609
  - Farce 602
  - or Tongue, Soufflé of 211
  - Purée for Chicken Creams à la Gastronome 226
    - Croustades à la Vénitienne 205
    - Croûtes à la Bruyère 314

PAGE

- **HAM**, Spanish 372
  - Toast 43
  - York, à la Polonaise 372
- **HAMS**, Cured (Westphalia) 596
  - Little, à la Chasseur 211
- **HARE** à la Bouquette 277
  - Cream of, à la Ferdinand 247
    - à la Vatican 193
      - Sauce for 194
  - Farce 602
  - Fillets of, à la Duc de Raguse 194
    - Farce for 195
  - Larded and Roast Larks 354
    - with Cherries 194
  - Terrine of, à la Française 277
    - Farce for 277
- **HARICOT** Bean Purée 606
- **HEART**, Ox, à la Française 274
- **HERBS**, Caviar with 37
  - Fine, Cream Sauce with 10
    - Fritot of Oysters with 280
    - Vegetable Marrow with 405
- **HERRING**, Fillets of, à la Brémont 44
    - à la Clarence 44
    - à la Pearlin 307
      - Purée for 307
    - à la Reginta 47
      - Ragoût for 47
    - à la Rowen 47
    - en Couronne 45
      - Fillets for 45
      - Soufflé Mixture for 46
    - Marinaded à la Darmstadt 46
    - on Brown Bread 308
    - on Toast 48
  - Roes à la Broche 307
    - Purée for 308
    - à l'Ind 48
      - Purée for 49
    - à la Mode 309
    - Fritot of 280
    - in Little Cases 48
    - Salad of, à la Hamburg 417
  - Salad à la Leopold 419
    - Dressing for 419
- **HERRINGS**, Marinaded—
  - à la Connaught 44
  - à la Mexique 306
  - à la Ravigote 46
  - à la Victor 349
    - Salad of, à la Riga 418
    - in White Wine 418
    - with White Wine à la Zartz 418
- **HOLSTEIN** Soup 73
- **HONOUR**, Maids of 529
  - Custard for 529
- **HORS D'ŒUVRES** and Savouries 33–57
- **HOT** Entrées 132–218
    - Compote of Cherries for 581
  - Macedoine of Fruits 585
  - Mousseline Sauce (Sweet) 30
  - Salmon Soufflé with Sauce Riche 105
  - Sauces 1–24
  - Sweet Sauces 28–30
  - Sweets and Puddings 433–456
- **HUBERT** Sauce 13

PAGE
ICED Curried Vegetables 407
Orange Sauce, and Rice Cream Soufflé 446
Slices of Pineapple 463
Syrup for 463
Timbal for Quails à la Lesseps . 245
Timbals of Aspic for Plovers' Eggs à la Navarre 294
ICINGS 616–17
Apricot Glace for Cakes, &c. . 616
Chocolate Glace for Cakes, &c. . 616
Orange Glace for Cakes, &c. . . 616
Red Glace for Cakes, &c. . . 616
Strawberry Glace for Cakes, &c. . 616
Water Glace for Cakes 617
IMPERIAL Cake 489
Sauce 13
ITALIAN Meringues 460
Pie 538
Salad 419
JAM, Apricot, Omelet with . . 443
Cherry 582
Currant (Red) and Raspberry . 590
for Swiss Roll 565
Gooseberry 586
Omelet. 443
Pineapple 589
Plum 590
Raspberry and Red Currant . . 590
Roll, Pudding 525
Strawberry 591, 592
Tomato 592
Syrup for 593
Vegetable Marrow 587
JAMES, Saint, Pudding 438
JELLIES and Creams, to Turn Out . 494
Little, with Strawberries . . 497
Piccolo 496
Cream for 496
Neapolitan 496
Cream for 496
JELLY, à la Carlton 494
à la Duchesse 494
Calf's-foot 500
Claret with Vanilla Cream . . 497
Compote of Plums for . . 498
Cranberry 501
Dantzic 495
Eel in, à la Dieppe 83
Farce for 83
Gooseberry 586
Lemon 494
Medlar 499
Compote for 499
Monte Carlo 495
Mosaic, and Custard for . . 498
Pineapple 499
Plum 502
Punch 495
Rowanberry, and Syrup for . . 502
Russian 497
Sultana Sponge 500
Cherries for 501
JOHANNIS Cup, Sparkling . . 622
Lemon Squash 622
JUBILEE Quenelles 217
Garnish for 218
JULIENNE Sauce 13
Vegetables for Croûtons . . 610

PAGE
KABOBS, Mutton, à la Raipore . 149
KIDNEYS à la Berlin 159
Button Quenelles for . 160
Sauce for . . . 159
à la Dufferin 265
à la Hamburg 265
à la Louisville 160
Purée for . . . 161
à l'Orient 265
Sauce for . . . 266
à la St. George 160
à la Tréville 266
Grilled, à la Nesle 264
Sheep's, Spanish Onions with . 257
with Celery 264
with Oysters à l'Américaine . . 266
Sauce for 266
KNUTSFORD Cake 558
KROMESKIES à la Nemour . . 209
Sauce for . . 209
à la Sultan . . . 209
Purée for . . 210

LAMB Cutlets à l'Angélique . . 146
Sauce for . . . 146
à la Chatelaine . . 219
à l'Espagne . . . 220
Chaudfroid for . 221
à la Ratisbon . . . 221
à la Suffeen . . . 147
Sauce for . . . 147
Sparghetti for . 147
Tomatoes for . 147
in Chaudfroid 220
Neck of, à l'Anvers 359
à la Duclair 359
Garnish for . . . 359
with Cucumber and Artichoke Bottoms . . . 358
Roast Leg of, Capsicum Sauce and 358
Shoulder of, à la Nabob . . . 356
Farce for . . . 356
LARDED Capercailzie and Courte Sauce 349
Fillet of Beef with Tomato Purée 364
Fillets of Hare and Roast Larks . 354
Hare with Cherries . 194
LARKS à la Cologne 190
Gravy for inside Quenelles 191
Sauce for 191
à la Czarina 192
Farce for 193
à la Reynière 191
à la Sotterville 245
Aspic Cream for Border 246
Farce for 246
Garnish for . . . 247
in Baskets 189
Sauce for 190
Roast, Fillets of Hare Larded and 354
LAVER Sauce 14
LAX Butter 609
LEG of Lamb, Roast, and Capsicum Sauce 358
of Mutton à la Bourguignotte . 355

PAGE
LEMON Cheese Cakes 529
Cream Pudding 441
Sauce for 442
Cucumber and, Garnish for Cutlets of Pigeon à l'Impériale . . 187
Jelly 494
Mixture for Little Nicolo Pudding 440
Squash, Johannis 622
LETTUCE à la Turque, Dormers with 391
Braised 391
Salad à la Vienne 420
with Mayonnaise Sauce . . 420
LILLY Pudding 513
Mixture for 513
LITTLE Alexandra Cakes . . . 552
Glace for 553
Puddings 434
Custard for . . . 434
Sauce for 434
Apricot Cakes in Surprise . . 470
Apricot Cream for . . 470
Mixture for 470
Asparagus Creams à la Val-la-Reine . 255
Glasses for 255
Baden-Baden Cakes 526
Balls in Cases 468
Baskets à la Lavenue 478
à la Toulouse 214
Ragoût for . . . 214
Beatrice Cakes 486
Mixture for 487
Paste for 487
Bombs à la Beatrice 217
à la Milan 314
Custard for 314
à la Visapore 256
Egg for 257
Ragoût for 257
of Lobster à la Berlin . . 261
Purée for . 262
Oysters à la Versailles . 259
Purée for . 259
Bouchées à la Paysanne . 315
Macaroni for . . 316
Sauce for . . 315
of Foie Gras à la Russe . 250
Garnish for 250
Salad for . 250
Brioches à la Vienne 331
Purée for 332
Cases à la Breteuil 541
Ragoût for 541
à la Duchesse Marie . . 468
à la Florence 213
à la Moderne 309
Mayonnaise for . . 309
à la Strasbourg 36
of Chicken à la Midas . . 228
Sweetbread à la St. Clair . 158
Ragoût for . 158
Vanilla Cream in 509
Cassolettes à l'Ambassade . . 36
Cheese Mousses à la Naples . . 316
Mixture for . 316
Purée for . 316
Patties 549
Chicken Creams à la Gastronome . 225
Purée for . 226
LITTLE Chickens à la d'Orleans . 232
à l'Impériale 176
Purée for . 177
à la Renaissance . 229
Olives for . 230
Purée for . 230
Ragoût for . 230
à la St. George . 176
Ragoût for . 176
Sauce for 176
Coquilles à la Mondaine . . 320
Mushrooms for . 320
Purée for . . 321
Creams à la Beatrice . . . 41
à la Duglière 310
à la Malet 300
à la Marguerite . . 448
Custard for . . 448
à la Pothuau 254
à la Richelieu 41
à la Sylvie 300
à la Torento 42
of Asparagus à la Montreuil 212
Sauce for . 213
Beef 137
Farce for 138
Chicken à la Francillon . 173
for Garnishing Hams à la Douglas . 374
Fish with White Wine Sauce . . . 127
Farce for . . . 128
Oysters à la Siéges . 200
Sauce for . 200
Partridge à la Monza . 182
Purée for . 182
Sauce for . 182
Vanilla and Pineapple . 503
Vegetables à la Potsdam . 406
Whiting à la Royale . . 123
Sauce for . 124
Croustades à la Cleveland . . 203
Ragoût for . . 203
à la Crème Montglas . 522
Ragoût for . . 522
à l'Italienne . . 205
à la Macaire . . 42
à la Marquise . . 451
Custard for . . 451
à la Nassau . . . 203
à la Vénitienne . . 204
Purée for . . 205
of Calf's Brains . . . 518
Ragoût for . . 519
Fish 128
Ragoût for . . 128
Sauce for . . . 128
Game à la Bristol . . 198
Ragoût for . 199
Fillets of Beef à la Moville . . 134
Ragoût for . 134
à la Valais . . 136
of Salmon à la Gorgona . . 102
Fish à la St. Pierre 129
à la Waddington . . . 130
Farce for . . . 131
Florida Puddings 438
Macedoine of Fruit for . 438

PAGE
LITTLE Flowers 570
Glace for 570
Flowers, Meringue Mixture for 570
French Cakes 557
Creams à la d'Artois 511
Banana Purée for 512
Bavaroise for 512
Glasses for Asparagus Creams à la Val-la-Reine 225
Hams à la Chasseur 211
Jellies with Strawberries 497
Lobster Patties à la Crème 522
Ragoût for 523
Mannheim Breads 573
Mokas 461
Almonds for 461
Mousses of Chicken 174
Partridge à la Magenta 181
Salmon à la Nantaise 202
Mixture for 202
Sauce for 202
Neapolitan Jellies 496
Cream for 496
Neva Balls 467
Mixture for 467
Purée for 467
Cakes 562
Nicolo Puddings 440
Nougat Baskets à la Duchesse 484
à la Dürer 487
Pastry Straws à la Verdun 547
Purée for 548
Patties à la Montrose 539
Gravy for 539
Ragoût for 539
of Cheese à la Torento 550
Purée for 551
of Chicken à la Mancelle 519
Purée of 520
Ragoût for 520
Piccolo Jellies 496
Cream for 496
Pies à la Berlin 55
à la Déjeuner 538
Purée for 539
Poached Chicken Soufflés 174
Puffs à la Française 493
Rolls for Soup à la Saxe 62
Soufflés of Chicken, Cold 229
Whiting 124
Swans à la Bosphore 490
Nougat Paste for 491
à la Phrygienne 258
Purée for 259
Timbals for 259
Timbals à la Belle Eugénie 240
à la Monaco 239
Ragoût for 240
of Fish à la Sultan 129
Purée for 129
Tongues à la Périgord 212
and Chickens à la d'Orleans 231
for Chicken à la Viennoise 338
Farce for 339
Tongues for 339
in Chaudfroid 231
Toscan Cakes 567
Zephyrs of Chicken with Peas 173

PAGE
LIVER, Calf's, en Poupée 268
Farce for Turban of Pigeon à la Bonanza 189
Mock Foie Gras or, for Soufflé à la Montreal 253
Sauted 268
LOAVES, Potato 403
LOBSTER à la Boulevard 50
Purée for 50
Sauce for 51
à la Cannes 51
Purée 51
à la Nantes 303
à la St. Cloud 302
Garnish for Mould for 303
Ragoût for 302
Butter 609
Cold Cream of, in Ragoût 88
Cream 14, 87
Fillets of Haddock with 87
Sauce, Fillets of Plaice with 96
Cutlets à la Clarence 88
Farce 603
Little Bombs of, à la Berlin 261
Purée for 262
Patties à la Crème 522
Ragoût for 523
Ragoût for Fillets of Herring à la Reginta 47
Salad à la Metz 303
of, à la Russe 262
à la Turque 89
Garnish for 90
Purée for 90
Sandwiches à la Française 427
Sauce (Cold) 26
Soufflé of, à la Diable 90
LUCINE Sauce 14
LUNCHEON Dishes and Curries 264–332
LUXETTE à la Boulevard 51
à la Cannes 52
à la Norvégienne, with Croûtes 52
Sandwiches 432

MACARONI à la Casino 543
Sauce for 543
à la Milanaise 544
for Little Bouches à la Paysanne 316
Sweetbread à l'Impératrice 155
with Tomato Butter 544
MACEDOINE for Egg à la Mille Fruits 484
of Fruit for Little Florida Puddings 437
Fruits, Cold, and Hot 585
in Syrup 584
Salad 420
Potato Border 420
MACKEREL à la Claudine 91
Fillets of, à la Commodore 91
with Parsley Sauce 91
Roes in Surprise 52
MADEIRA Cake 560
MADISON Slim Cakes 560
MAGENTA Sauce 15
MAIDS of Honour, and Custard for 529
MALTESE Soup 75
MANNHEIM, Little, Breads 573
MARASCHINO and Coffee Glace for Little Cakes à l'Alexandra 553

PAGE
MARASCHINO Cream for Bavaroise à la Pompadour 505
MARCHPANE of Apricots 578
MARGUERITE Pastry 530
Cream for 530
MARINADE Sauce 15
MARINADED Fillets of Herring à la Darmstadt 46
Fillets of Herring on Brown Bread 308
on Toast 48
Herrings à la Connaught 44
à la Mexique 306
à la Ravigote 46
à la Victor 549
Salad of, à la Riga 418
MARMALADE, Apple 580
Pineapple 589
Transparent Orange 587
Vegetable Marrow 587
Syrup for Steeping Marrow 587
Sauce 30
MARMITE Soup 61
MARQUIS Cakes 560
MARROW, Cardoons with 383
for Farcing Cucumbers 390
Omelet 287
Friantines of, à l'Alsace 139
Sauce for 139
Vegetable, à la Française 405
Jam 587
Marmalade 587
Syrup for Steeping Marrow 587
Pickled 594
with Fine Herbs 405
MARSEILLES Sauce 15
MASKING Sauce 601
for Quails à la Tosca 185
White Farce, for Turban of Chicken à la Vénitienne 170
MAYONNAISE, Artichoke Bottoms with 617
Aspic, Blocks of 599
Green 599
Pink and White 599
Border of Vegetables for Suprême of Chicken in Blanquette 228
for Little Cases à la Moderne 309
Garnishing Sauce 600
Mixture for Farcing Tomatoes à l'Américaine 396
Potato, Garnishing 600
Sauce, Lettuce Salad with 420
Tomato 601
MAZARINE of Salmon à la Riche 104
MEAT Purée à la Vienne 607
for Little Brioches à la Vienne 332
Quenelles of White, for Garnishing Calf's Head, &c. 607
MECKLENBURG Sauce 16
MEDLAR Jelly 499
Compote for 499
MELETTI Soufflé 445
MELON, Compote of, à la Crème 508
Fritters with Pistachios 456
MENTONE Cake 476
MERINGUE, Fleur with 523
Mixture, Almond 614
for Little Flowers 570

PAGE
MERINGUE Mixture, Chocolate 614
for Pastry Artichokes à la d'Estrées 526
Tartlets 532
MERINGUES, American 459
Mixture for 459
Apricot 458
Italian 460
Mushroom 460
Poached 614
MEXICAN Cake 559
MILAN Cakes 559
MILK Bread 575
MINCE Pie à la Française 531
MIXTURE, Almond, for Little Beatrice Cakes 487
Meringue, for Little Flowers 570
Bavaroise, for Puddings à la Reine 514
Cream, for Soufflé of Foie Gras à la Montreal 252
Curry, for Timbal à la Palmeira 242
for Apricot Cakes in Surprise 470
Breton Cake 478
Centre of Mould for Cheese Mousse à la Naples 316
Chartreuse of Fish à la Havraise 263
Delmonico Cake 480
filling Tomatoes à la Mentone 398
inside Mould for Salmon Mousse à la Dagmar 106
Lilly Pudding 513
Little Neva Balls 467
Meringues à l'Américaine 459
Lemon, for Little Nicolo Puddings 440
Mayonnaise, for Farcing Tomatoes à l'Américaine 396
Meringue, Almond
Chocolate 614
for Pastry Artichokes à la d'Estrées 526
Mousse for Bomb of Crab à la Belle Hélène 261
Salmon à la Nantaise 202
Oyster Soufflé 603
Soufflé, for Fleur with Pistachio 524
Whiting in Surprise 125
MOCK Foie Gras, or Liver Farce, for Soufflé à la Montreal 253
Paté de Foie Gras 269
MOKA Cake 475
MOKAS, Little 461
Almonds for 461
MOLTKE Sauce 16
MONICO Sauce 16
MONTANSIER Sauce 16
MONTE Carlo Jelly 495
MONTMORENCY Pudding 439
MOSAIC Jelly 498
Custard for 498
MOTTLED Glace for Little Flowers 570
MOUNTED Sole 110
Sauce for 110
MOUSSE Mixture for Bomb of Crab à la Belle Hélène 261
of Foie Gras à la Rossini 250
Salmon, à la Dagmar 105
Mixture for 106

PAGE
MOUSSE, Salmon, à la Dagmar—
Purée for . . . 106
Salad for . . . 106
Sauce 30
MOUSSELINE Sauce, Cold (Savoury) 32
(Sweet) . 26
Green . . 17
Hot (Sweet) . 30
Oyster . . 17
Braised Turkey and . 345
Pudding 439
MOUSSES, Little Cheese, à la Naples 316
Mixture for . 316
Purée for . . 316
of Chicken . . 174
Partridge à la Magenta . . 181
Salmon à la Nantaise . . 202
Mixture for . 202
Sauce for . 202
MOVILLE Sauce 17
MULLET, Red, à la Française . . 92
à la Parisienne . . 92
Sauce for . . 93
MULLIGATAWNY, Thick, Soup . 73
MUSCATELS, Devilled . . . 52
MUSCATS 561
to Prepare Baking-tins for . . 562
MUSHROOM Meringues . . . 459
Purée for Kidneys à la Louisville . 161
Oysters with 295
Sauce, Brown 18
White 18
Roast Pheasant and . . . 347
MUSHROOMS à la Marquise . . 392
Artichoke Bottoms for . . . 392
à la Vanderbilt . . 392
and Bacon for Fritot of Crayfish à la Cleveland . . 281
Omelet with . . . 287
Ragoût for . . . 287
Curried 393
for Coquilles à la Mondaine . . 320
Garnishing 619
in Fritot 392
MUTTON Cutlets à l'Alexandra . 140
Rice for . . 141
à l'Ancienne . . 141
Spanish Onions for . . 141
à la Barigoule . 142
à la Camerani . 142
à l'Ecossaise . . 143
Sauce for . . 144
à la Lucine . . 144
à la Maintenon . 144
à la Montpensier . 145
à la Sullivan . . 147
à la Viennoise . 148
in Timbal à la Française 222
Purée for 223
Salad for 223
Epigrams of, à la Coblentz . . 148
Kabobs à la Raipore . . . 149
Leg of, à la Bourguignotte . 355
Neck of, à la Clarence . . 357

PAGE
MUTTON, Neck of, à la Clarence—
Artichoke Bottoms for 358
Timbal for . . . 357
Noisettes of, à la Parisienne . . 150
Reform Cutlets of, à la Française . 145
Rissoles of 521
Round of, à la Nesle . . . 356

NABOB Sauce 18
NAPIER Sauce 19
NAPOLEON Sauce 19
NAVARINE, Coupole . . . 480
NEAPOLITAN Cake . . . 473
Garnish 611
Jellies, Little 496
Cream for . . . 496
NECK of Lamb à l'Anvers . . 359
à la Duclair . . 359
Garnish for . 359
with Cucumber and Artichoke Bottoms . . 358
of Mutton à la Clarence . . 357
Artichoke Bottoms for 358
Timbal for . . . 357
NERAC Terrine 275
NESLE Sauce 19
NEVA Balls, Little 467
Mixture for . . . 467
Purée for 467
Cakes, Little 562
NEVILLE Cake 562
NEW Carrots à la Française . . 384
Paste Cases for . 384
Potatoes à la Crème . . . 403
Cream for . . 403
Fried 402
NICOLO Puddings, Little . . . 440
Mixture for . 440
NIOKES à la Romaine . . . 330
Sauce for . . . 331
NOISETTES of Mutton à la Parisienne 150
NORWAY Cake 491
NOUGAT in Cases 579
Little, Baskets, à la Duchesse . 484
à la Dürer . . 487
Paste for Little Swans à la Bosphore 491
NOUILLES, Braised Chicken and . 341
NUTS, Gingerbread 569
Pistachio, Eggs with . . . 442

OKRA Salad 421
OLIVE-Coloured Aspic . . . 599
Potatoes 402
OLIVES à la Belle Eugénie . . 53
à la Reine 53
for Chicken à la Renaissance . 230
Sauted Rabbit à la Paysanne with 196
OMELET à la Baltique . . . 285
à la Provence . . . 288
Purée for inside . . 288
Jam 443
Soufflé, à la Française . . . 444
Strawberry 444

PAGE

OMELET, Strawberry, Compote for . 444
with Apricot Jam . 443
Asparagus . 285
Crayfish à l'Arménienne . 284
Sauce for . 284
French Beans . 286
Marrow . 287
Mushrooms and Bacon . 287
Ragoût for . 287
Oysters à la Cannes . 285
Ragoût for . 286
à la Catalan . 286
Sauce for . 286
Parmesan . 288
Tomato Butter . 288
ONION, Potato and, Pie . 540
Salad . 400
ONIONS, Button, for Garnishing Meats . 619
Curried Prawns and . 305
Fried, for Country Captain . 313
Spanish, Braised, à la Julienne . 393
for Cutlets à l'Ancienne . 141
with Sheep's Kidneys . 267
ORANGE Glace for Cakes, &c. . 616
Marmalade, Transparent . 587
Purée . 588
Sauce . 19
Cold . 32
Iced, and Rice Cream Soufflé . 446
OX-HEART à la Française . 274
OX-TONGUE à la Destaing . 367
Sauce for . 367
à la Xerxes . 366
Boiled, à la Dorna . 368
Ragoût for . 369
Farced Chicken with . 341
Slices of, à la Nazaire . 368
au Gratin . 273
OYSTER Mousseline Sauce . 17
Braised Turkey and . 345
Poached, Soufflé . 94
Rissoles à la Grand Hotel . 521
Soufflé Mixture . 603
OYSTERS à l'Américaine . 295
à la Bonne Bouche . 54
Purée for . 54
à la Cannes, Omelet with 285
Ragoût for . 286
à la Catalan, Omelet with 286
Sauce for . 286
à la Dumas . 294
Sauce for . 295
Croûtons with . 610
Cutlets of, à la Crème . 201
Sauce for . 201
Fritot of, with Fine Herbs . 280
Grilled, à la Virginie . 296
Haddock with . 297
Sauce for . 297
in Curry à la Zola . 93
Kidneys with, à l'Américaine . 266
Sauce for . 266
Little Bombs of, à la Versailles . 259
Purée for . 259
Creams of, à la Siéges . 200
Sauce for . 200
with Purée of Mushrooms . 295

PAGE

PAPER à l'Anvers, Fillets of Salmon in . 101
PARFAIT Pudding . 440
PARISIAN Salad, Strawberry . 592
PARMESAN, Omelet with . 288
Rings . 55
PARSLEY Sauce, Fillets of Mackerel with . 91
PARTRIDGE, Cabbage and, Soup . 66
Little Creams of, à la Monza . 182
Purée for . 182
Sauce for . 182
Mousses of, à la Magenta . 181
PARTRIDGES à l'Andalouse . 350
à la Wellington . 350
Roast, and Egg Sauce . 349
PASTE, Almond, for Acorns . 463
Anchovy Devil . 610
Case for Carrots à la Rosina . 386
Cases for Carrots à la Française . 384
Cheese . 615
Short . 611
for Egg à la Mille Fruits . 484
Fleur of Apples and Almonds à la Vienne . 528
Nougat for Little Swans à la Bosphore . 491
Short, for Little Beatrice Cakes . 487
PASTRY Artichokes à la d'Estrées . 525
Mixture for . 526
Syrup for . 526
Cheese, à la Strohl . 550
Little, Straws à la Verdun . 547
Purée for . 548
Marguerite . 530
Chestnut Cream for . 530
Portuguese . 469
Potatoes . 488
Straws . 455
with Preserve . 524
PÂTÉ de Foie Gras, Mock . 269
PATTIES, Little, à la Montrose . 539
Gravy for . 539
Ragoût for . 539
Cheese . 549
à la Torento . 550
Purée for . 551
Chicken à la Mancelle 519
Purée for . 520
Ragoût for 520
Lobster à la Crème . 522
Ragoût for 523
PAUPIETTES, Eel, à la Française . 86
PEA Soup, Green . 74
PEACHES, Bottled . 588
Syrup for . 589
Chartreuse of, à la Royale . 508
PEARS à la Victoria . 450
Compote of . 588
PEAS à l'Alexandra . 394
à la Paysanne . 394
à la Vénitienne . 395
Purée for . 395
Asparagus, for Garnishing Soups 617
Crépinettes of Duck with . 206
Cucumber, for Soup, &c. . 618
Cutlets of, à la Comte de Paris . 395
Little Zephyrs of Chicken with . 173
PERCH à la Belenne . 94

PAGE

- **PERCH** à la Gardiane 306
  - à la Royale 95
    - Sauce for 96
  - Souchet 95
    - Garnish for 95
  - with Court Bouillon 306
- **PHEASANT** à la Garfield 311
  - à la Montansier 347
    - Farce for 347
  - à la Viennet 312
  - Beignets of, à la Dominique 178
    - Purée for 179
  - Braised, with Cabbage 348
    - Cabbage blanched for 348
  - Cream of, with Truffles 179
    - Sauce for 180
  - Pie à la Française 537
    - Gravy for filling 538
  - Roast, à la Connaught 346
    - and Mushroom Sauce 347
  - Suprême of, à la St. Catherine 244
    - à la St. Hubert 177
      - Quenelles for 178
  - Timbal of, à la Baronne 180
    - Cabbage for Top of 181
    - Sauce for 181
- **PHEASANTS** à la Financière 348
  - in the Pan 348
- **PHILADELPHIA** Dough-nuts 562
- **PICCALILLI** Pickle 595
- **PICCOLO** Jellies, Little 496
  - Cream for 496
- **PICKLE** (Liquid) for Beef or Tongues 597
  - Piccalilli 595
- **PICKLED** Cabbage (Red) 595
  - Carrots 594
  - Plums 593
  - Pork 597
  - Vegetable Marrow 594
- **PIE**, Italian 538
  - Mince, à la Française 531
  - Pheasant, à la Française 537
    - Gravy for filling up 538
  - Pork 534
  - Potato and Onion 540
  - Raised Fish, à l'Impériale 535
    - Stock for 536
  - Terrine, à la Vénitienne 276
    - Gravy for 276
  - Veal, à la Savoyarde 534
- **PIES**, Little, à la Berlin 55
  - à la Déjeuner 538
    - Purée for 539
- **PIGEON**, Chaudfroid of, à la Castillanne 243
  - Cutlets of, à l'Impériale 186
    - Garnish for 187
    - à la Lucine 187
    - à la Piémontaise 187
  - Turban of, à la Bonanza 188
    - Farce for 189
- **PIGEONS** à la Parisienne 351
  - Escalopes of, à la Lisbonne 242
  - Farced with Truffles and Port Wine Sauce 352
    - Farce for 352
- **PIG'S FEET**, Fritot of, à la Clementine 279
  - à la Victor 279
    - Purée for 279

PAGE

- **PILAU** à la Grecque 546
  - Ragoût for 546
  - Rice 612
    - Red 612
  - Veal, à la Bombay 546
- **PINEAPPLE**, Bavaroise à la Margaux 505
  - Chips 589
  - Cream 516
  - Jam 589
  - Jelly 499
  - Little Creams of Vanilla and 503
  - Marmalade 589
  - Slices of, Iced 463
    - Syrup for 463
  - Vanilla Soufflé with 445
- **PINK** and White Mayonnaise Aspic 599
  - Egg Garnish 613
- **PISTACHIO** Cream for Bavaroise à la Pompadour 504
  - Custard for Little Croustades à la Marquise 451
  - Nuts, Eggs with 442
- **PISTACHIOS**, Fleur with 523
  - Melon Fritters with 456
- **PLAICE**, Fillets of, with Anchovies à la Royale 96
  - with Lobster Cream Sauce 96
- **PLAIN** Artichokes 379
  - Farce 602
- **PLATE**, Eggs on the, with Cheese 289
- **PLOVERS'** Eggs, à la Marie 218
  - Sauce for 218
  - à la Navarre 293
    - Aspic for 294
  - in Aspic à la Victoria 234
- **PLUM** Jam 590
  - Jelly 502
- **PLUMS**, Compote of, for Claret Jelly with Vanilla Cream 498
  - French, Compote of 590
  - Pickled 593
- **POACHED** Chicken Soufflés, Little 174
  - Meringues 614
  - Oyster Soufflé 94
- **POINTS**, Asparagus, à l'Estragon, Artichoke Bottoms with 380
- **POLIGNAC** Sauce 20
- **POLONAISE** Sauce 20
- **POMPADOUR** Cream 510
  - Garnish for 510
- **POMPADOURS** 531
  - à la Stanley 548
    - Ragoût for 548
- **PORK** Farce for Terrine of Hare à la Française 277
  - Pickled 597
  - Pie 534
- **PORT** Wine Sauce, Pigeons farced with Truffles and 352
- **PORTUGUESE** Pastry 469
- **POTATO** and Onion Pie 540
  - Salad 400
  - Croquettes (Small) 619
  - Loaves 403
  - Mayonnaise Garnishing 600
  - Purée (Creamy) 606
  - Salad Border for Macedoine Salad 420
  - Soufflés à la Christina 400
- **POTATOES** à l'Albert 398

PAGE
POTATOES à l'Allemande . . 399
à la Norvégienne . . 399
à la Santage . . . 399
à la Theodora . . 399
Breadcrumbed with Tomato Purée 403
New, à la Crème 403
Cream for . . 403
Fried 402
Olive 402
Pastry 488
Saratoga 401
Basket with 401
with Cheese 400
POTTED Beef 273
Cheese à la Vienne 40
Grouse 274
POUND Cake, Cocoanut . . . 555
POUPÉE, Calf's Liver en . . . 268
PRAWNS (Crayfish) à la Gelée . 40
Curried, and Onions . . . 305
PRESERVE for Princess Tartlets . 533
Pastry with 524
PRESERVED Damsons . . . 583
Greengages 585
PRINCES, Almond 569
PRINCESS Pudding 441
Tartlets. 532
Preserve for 533
PROFITEROLES à la Bisentz . . 453
with Cheese Cream . . . 56
PROGRESS Cake 471
PUDDING à la Belleline . . . 435
à la Bourneville . . . 448
à la Camille . . . 436
Sauce for . . . 436
à la Clausen . . . 451
à la Reine . . . 513
Bavaroise Mixture for . 514
Albani 433
Albert 433
Almond, à la Boleno . . . 434
Sauce for . . 435
Apricot 447
Batter, Boiled 452
Beef, with Anchovies . . . 366
Bread, à l'Anglaise . . . 449
Caramel à l'Empress Frederick . 435
Chocolate, with Fruits . . . 437
Cold Diplomat 515
Diplomat 437
Fish 536
Sauce for 536
Gooseberry, Baked 450
Lemon Cream 441
Lilly 513
Mixture for 513
Montmorency 439
Mousseline 439
Parfait 440
Princess 441
Roll Jam 525
Sago, à la Française . . . 442
Sauce for . . . 442
St. James 438
PUDDINGS, Alexandra (Little) . 434
Custard for . . 434
Sauce for . . 434
Florida (Little) 438
Macedoine of Fruit for . . 438

PAGE
PUDDINGS, Nicolo (Little) . . 440
Mixture for . . . 440
to Steam 433
PUFFS, Little, à la Française . . 493
PUNCH Jelly 495
PURÉE, Anchovy, for Croûtes à la Française . 33
for filling Patties, &c. 605
Masking Toast, &c. 605
(Hot) for Croûtons . 605
Apple, for Fillets of Veal à la Boulanger 325
Banana 580
for Little French Creams à la d'Artois 512
Brown, for Egyptian Cream . 254
Cheese, for Centre of Fleurs, &c. . 604
Chestnut, Braised Turkey with Mousseline Oyster Sauce and . 345
Chicken, à la Chevet . . . 322
Garnish for . . . 322
for Croûtes à la Bruyère . 314
Sandwiches à la Fiane . 426
Chocolate, for Vienna Cream . 510
Cold Tomato 27
Crab, for Timbal of Crab à la Rosette 82
Crayfish for Croûtons, &c. . . 605
Creamy, of Potatoes for Garnishing Entrées 606
Cucumber, for Salmon Mousse à la Dagmar . . 106
Timbal à la St. Agnes . . . 215
Curry, for Egyptian Cream . . 254
Egg 604
for Sandwiches à la Louise . 429
Fish for Masking Fillets of Whiting, &c. . . . 605
for Appetit Sild à la St. Cloud 318
on Croûtes . 35
Artichoke Bottoms à la Bourgogaic . . . 380
Artichoke Bottoms à la Fife . 379
Beignets of Pheasant à la Dominique . . . 179
Bombs of Oyster à la Versailles . . . 259
Calf's Head Collared . . . 324
Caviar à la Véfour . . . 38
Cream of Rabbit à la Duxelle . . . 248
Cream of Rabbit à la Ruthven . . . 249
Cream of Tomatoes à la Papillon . . . 256
Creams of Partridge à la Monza 182
Croûtons for Eggs à la Dunbar . . . 291
Cutlets of Quails à la Greville . . . 184
Eel à la Broche . . . 82
à la Garrick . . . 84
Fleur of Apples à la Crème 528
Fritot à la Mongole . . . 284
à la St. Mark's . . 140
Herring Roes à l'Ind . . . 49

PAGE

PURÉE, for inside Omelet à la Provence 288
  Kromeskies à la Sultan . 210
  Little Chickens à l'Impériale . . . 177
    Pastry Straws à la Verdun . . 548
    Swans à la Phrygienne . . 259
  Lobster à la Boulevard . 50
    à la Cannes . 52
    à la Turque . 90
  Masking Bread for Fillets of Herring à la Pearlin . . . 307
  Mutton Cutlets in Timbal à la Française . 223
  Oysters à la Bonne Bouche 54
  Peas à la Vénitienne . 395
  Pies à la Déjeuner . . 539
  Pig's Feet à la Victor . 279
  Timbal à la Sultan . . 129
    à la Windsor . 236
 Green, for Egyptian Cream . . 254
 Ham, for Croustades à la Vénitienne . . . 205
    Croûtes à la Bruyère . 314
 Haricot Beans for Garnishing Sweetbreads, &c. 606
 of Bananas for Little Neva Balls . 467
   Chicken à la Napolitaine . . 67
     for Chickens à la Renaissance . . . 230
     Patties à la Mancelle . 520
     Sandwiches à la Victoria 431
   Fish for Croûtes à la Jessamine 294
     Fritot à la Milton . 283
   Game for Little Coquilles à la Mondaine 321
   Lobster for Little Bombs à la Berlin 262
   Meat à la Vienne 607
     for Little Brioches à la Vienne 332
   Mushrooms for Kidneys à la Louisville . . 161
     Oysters with . . 295
   Vegetables with Butter . . 405
 Orange 588
 Red, for Egyptian Cream . . 254
 Salmon, for Mousse à la Dagmar . 106
 Tomato, for Cheese Mousse à la Naples . . 316
     Masking Meats . 606
     Patties à la Torento 551
   Larded Fillet of Beef with . 364
   Potatoes, Breadcrumbed with 403
 Tomatoes (thick) 607
 Tongue, for Cutlets à la Reine . 166
     Masking Cold Meats . 606
 White, for Egyptian Cream . . 254
PYRÉNÉENNE Sauce for Fillets of Sole 118

QUAILS à l'Ecossaise 184
  à la Lesseps 244
    Ice Timbal for . . 245
    Ragoût for filling . 245
    Sauce for . . 245

PAGE

QUAILS à la Mecklenburg . . 353
    Farce for . . . 353
  à la Rubanée . . . 185
  à la Tosca 185
    Sauce for Masking . 185
 Cutlets of, à la Greville . . 183
    Purée for . . 184
 Salmis of, à l'Empress . . . 183
    Sauce for . . 183
 with Truffles 313
QUEEN Cakes 563
  Cocoanut Cakes . . . 563
QUEENS, Vienna 579
QUENELLES, Button, for Kidneys à la Berlin . . 160
 for Chicken à la Toulouse . . 338
  Garnish for Salmon à la Roumanie 104
  Suprême of Pheasant à la St. Hubert 178
 Gravy for Inside, for Larks à la Cologne 191
 Jubilee 217
  Garnish for 218
 of White Meat for Garnish, Calf's Head, &c. 607

RABBIT à l'Epicurienne . . . 354
    Farce for . . . 355
    Sauce for . . . 355
 Creams of, à l'Ambassadrice . 196
    Cucumber for . 197
    Farce for . . 197
    Sauce for . . 197
  à la Duxelle . . 247
    Purée for . . 248
    Timbals for . . 248
  à la Ruthven . . 248
    Cucumber for . 249
    Purée for . . 249
 Curried, à la Madras . . . 278
  (Dry) à la Mango . . . 278
 Sauted, à la Carlton . . . 195
  à la Paysanne with Olives 196
RAGOÛT and Sauce for Fillet of Beef à l'Ostende . . 362
 Bacon, for Omelet with Mushrooms . . . 287
 Cold Cream of Lobster in . . 88
  Garnish for 88
 for Ballettes à la St. Louis . . 236
  Boiled Ox Tongue à la Dorna . 369
  Bombs à la Visapore . . 257
  Cases of Sweetbread à la St. Clair 158
  Centre of Sole à la Pyrénéenne 117
  Chartreuse of Game à la Battenberg . 239
    Sauce for . . . 239
  Chicken Dormers . . . 168
    Patties à la Mancelle . 520
  Chickens à la Renaissance . 230
  Crépinettes à la Villageoise . 209
  Croustades à la Crème Montglas . . 522
    of Calf's Brains . 519
    Game . . 199

PAGE
RAGOÛT for Croûtes à la Bruyère 314
for Cutlets of Beef à la Moltke 136
Eggs in Chaudfroid à la Bressoire 233
Escalopes of Sweetbread à la Lombarde 157
Fillets of Beef à la Moville 134
Sole à la Grenade 114
filling Quails à la Lesseps 245
Little Baskets à la Toulouse 214
Cases à la Breteuil 541
Chickens à la St. George 176
Croustades à la Cleveland 203
of Fish 128
Timbals à la Monico 240
Lobster à la St. Cloud 302
Patties à la Crème 523
Omelet with Oysters à la Cannes 286
Patties à la Montrose 539
Pilau à la Grecque 546
Pompadours à la Stanley 548
Rump Steak à la Conti 272
Sole à la Cleveland 107
Timbal of Sweetbread à la Czarina 159
Vol-au-Vent à la Prince George 518
Whiting in Surprise 126
Lobster, for Fillets of Herring à la Reginta 47
RAGUSE Sauce 20
RAISED Fish Pie à l'Impériale 535
Stock for 536
RASPBERRY and Red Currant Jam 590
RAVIOLIS with Spinach à la Grecque 545
RED Cabbage Pickled 595
Currant Jam 581
and Raspberry Jam 590
Garnish for Little Bouchées of Foie Gras à la Russe 250
the Mould for Lobster à la St. Cloud 303
Mullet à la Parisienne 92
Sauce for 93
Mullets à la Française 92
Pilau Rice 613
Purée for Egyptian Cream 254
Rice Border 612
Sauce 21
REFORM Cutlets of Mutton à la Française 145
Garnish 619
Sauce 21
REMOVES and Roasts 333–375
REYNIÈRE Sauce 21
RHUBARB, Compote of 590
Fleur with, à la Neige 462
RICE Border (Red) for Entrées 612
Buttered 611
for Garnish for Chicken Purée à la Chevet 322
Cream Beignets 454
Soufflé and Iced Orange Sauce 446
for Cutlets à l'Alexandra 141
Pilau, for Kabobs 612
Red 613
with Game, &c. 612
Soups, &c. 611

PAGE
RICHE Sauce 22
Hot Salmon Soufflé with 105
RICHELIEU Sauce 22
RICHMOND Cakes 564
RINGS, Parmesan 55
RISOT à la Napolitaine 544
à la Piémontaise 545
RISSOLES à la Richmond 520
of Mutton 521
Oyster, à la Grand Hotel 521
ROAST Chicken à la Biarritz 339
Larks, Fillets of Hare Larded and 354
Leg of Lamb, Capsicum Sauce and 358
Partridges and Egg Sauce 349
Pheasant à la Connaught 346
and Mushroom Sauce 347
Tripe and Brown Caper Sauce 327
ROASTS, Removes and 333–375
ROCKAWAY Eggs 76
Soup 76
ROES, Herring, à la Broche 307
Purée for Masking Toast for 308
à l'Ind 48
Purée for 49
à la Mode 309
Fritot of 280
in Little Cases 48
Salad of, à la Hamburg 417
Mackerel, in Surprise 52
Salad of, à la Meunière 417
Dressing for 418
ROLL, Jam Pudding 525
Swiss 564
Jam for 565
ROLLS, Brentford 574
Brown Bread 574
Fried, à la Française 455
Geneva 577
Little, for Soup à la Saxe 62
ROSE Almond Cake 553
ROUND of Mutton à la Nesle 356
ROWANBERRY Jelly 502
Syrup for 502
RUBANÉE Cream 507
Sauce 22
Cutlets of Chicken and 165
RUMP Steak à la Conti 271
Ragoût for 272
Grilled and Capsicum Sauce 272
Stewed 365
RUSSIAN Jelly 497
RYE Bread 575

SAGO Pudding à la Française 442
Sauce for 443
SAINT James Pudding 438
SALAD à l'Albany 409
à l'Américaine 409
à l'Ancienne 410
à l'Anvers 411
à la Baltique 412
à la Beatrice 412
Dressing for 413
à la Clarence 413
à la Clarendon 414

PAGE
SALAD à la Comte de Paris 414
à la Pompadour 421
à la Rachel 421
à la St. James 422
à la Stanley 423
à la Suédoise 423
Dressing for 423
à la Virginie 423
American Corn 410
Anchovy, à la Carême 412
Apple, à la St. Florentine 411
Artichoke 379
Asparagus, à la Campagne 378
Cabbage, à l'Américaine 415
Cauliflower 388
Cheese, à la Suisse 414
Chestnut, à la Graham 413
Sauce for 413
Chicory 415
Dressing for 415
Cucumber, for Salmon 618
Egyptian 416
Seasoning for Meat for 416
for Little Bouchées of Foie Gras à la Russe 250
Mutton Cutlets in Timbal à la Française 223
Salmon Mousse à la Dagmar 106
French 416
Green, à la Bretonne 416
Sauce for 417
Herring, à la Leopold 419
Dressing for 419
Italian 419
Lettuce, à la Vienne 420
with Mayonnaise Sauce 420
Lobster, à la Metz 303
Macedoine 420
Potato Border for 420
of Carrots 387
Fillets of Sole à l'Impériale 260
Flageolets à la Française 382
French Beans à la Flamande 381
Herring in White Wine 418
Herring Roes à la Hamburg 417
Herrings with White Wine à la Zartz 418
Lobster à la Russe 262
à la Turque 89
Garnish for 90
Purée for 90
Marinaded Herrings à la Riga 418
Roes à la Meunière 417
Dressing for 418
Okra 421
Potato and Onion 400
Salmon 319
Skate in, à la Venise 320
Strawberry, Parisian 592
Tomato 620
à l'Anglaise 398
Venison, à la Romaine 424
SALADS, Fancy 409–424
SALMIS of Chicken à la Régence 175
Border for 176
Croustades for 175
Quails à l'Empress 183
Sauce for 183
SALMON à la Fiord 97

PAGE
SALMON à la Fiord, Garnish for 97
à la Monte Carlo with Sauce Suédoise 97
Cutlets à la Bergen 98
Farce 604
for Fillets of Sole à la Joinville 115
Fillets of, à l'Alexandra 101
à la Mendip 102
à la Roumanie 103
Garnish for 104
Sauce for 104
à la Mouchy 102
Farce for 103
Sauce for 103
in Paper à l'Anvers 101
Hot, Soufflé with Sauce Riche 105
Little Fillets of, à la Gorgona 102
Mousses of, à la Nantaise 202
Mixture for 202
Sauce for 202
Mazarine of, à la Riche 104
Mousse à la Dagmar 105
Mixture for inside the Mould for 106
Purées for 106
Salad for 106
Salad 319
Slices of, à la Suédoise 100
à la Vanderbilt 100
Steak à la Cussy 99
à la Falmouth 99
Sauce for 99
SALSIFIES, Crépinettes of 404
Fillet of Beef with 360
SANDWICH with Egg Cream 425
SANDWICHES 424–432
à l'Américaine 425
à la Bedford 425
à la Crème de Volaille 425
à la Fiane 425
Chicken Purée for 426
à la Française 426
à la Greville 427
à l'Indienne 427
à la Joinville 428
à la Louise 428
Purée for 429
Sauce for 429
à la Parisienne 429
à la Portugaise 429
à la Romaine 430
à la Royale 430
à la Victoria 431
Purée for 431
Lobster, à la Française 427
with Watercress and Eggs 432
SARATOGA Potatoes 401
Basket with 401
Soup 76
SARDOU Sauce 23
SAUCE à l'Arménienne 284
Albany 25
Albert 28
Ambassade 5
Andreani 5
Angelic 6
Apricot, Yellow 28
Arrowroot 28
Banana 29

PAGE
SAUCE, Bechamel Chaudfroid . . 600
  Bechamel Cheese 6
  Biarritz 6
  Brandy Cream 30
  Caper (Brown), Roast Tripe and . 327
  Capsicum 6
    and Roast Leg of Lamb . . 358
    Grilled Rump Steak and . 272
  Cardinal 7
  Carlsbad 7
  Champagne 7
  Chaudfroid à la Chatelaine . . 599
    Brown 600
      for Lobster à la Boulevard . . . 51
    Fawn-coloured . . . 600
  Cheese Cream 8
    for Cutlets à la Suffeen . . 147
  Cherry 31
  Chevet 8
    Celery Shreds for . . . 8
  Chocolate, Cold 31
  Claudine 8
  Clementine 8
  Cocoanut for Escalopes of Sweetbread à la Munich . . . 157
  Commodore 9
  Conti 9
  Courte 9
    Larded Capercailzie and . . 349
  Crab 25
  Cream 10
    with Fine Herbs . . . 10
  Curry, for Eggs à la Diable . . 290
    for Eggs in Surprise à la Poonah 289
  Cussy 10
  Czarina 10
  Egg 11
    Roast Partridges and . . 349
  Estouffade 11
  Excellence, for Fillets of Whiting 123
  Financière 11
  Fish, Thin White, for Fillets of Turbot à l'Impératrice . . 120
  for Alexandra Pudding . . . 434
    Almond Pudding à la Boleno . 435
    American Corn Salad . . 410
    Asparagus and Artichoke Bottoms à la Cannes . . . 378
    Blanquette of Eggs à la Napier 293
    Cauliflower à la Nîmes . . 387
    Chaudfroid of Chicken with Vegetables 225
    Chestnut Salad à la Graham . 413
    Chicken à la Minute . . 163
    Cod à la Sandringham . . 79
      à la Victoria . . . 80
    Coquilles à la Vénitienne . 297
    Crayfish à la Pandore . . 203
      à la Parisienne . . 305
    Cream à l'Indienne . . . 237
      of Hare à la Vatican . . 194
        Pheasant with Truffles . 180
    Creams of Partridge à la Monza 182
    Crépinettes à la Parisienne . 208
    Croûtes à la Langham . . 315
      à la Prusse . . . 309
    Cutlets à l'Angelique . . 146
      à l'Ecossaise . . 144
SAUCE for Cutlets à la Nîmoise . 165
  for Eggs à la Dunbar . . . 291
    Escalopes of Calf's Head à la Tuileries 153
    Fillet of Beef à la Jussienne . 361
      à l'Ostende . 362
    Fillets of Beef à la Canadienne 133
      à la Claudine . 270
      à la Diable . 132
      à la Parisienne 363
      à la Perigueux 269
      à la Princesse Louise . 270
    of Chicken à la Maréchale . 167
      Salmon à la Mouchy . 103
      Sole à la Corrente . . 112
        à la Josephine . 116
        in Curry à la Midas . 114
      Turbot à la Chartres . 121
    Fish Pudding 536
    Friantines of Marrow à l'Alsace 139
    Fruit on Cakes à la Parisienne 464
    Gnocchi à l'Italienne . . 543
    Green Salad à la Bretonne . 417
    Haddock with Oysters . . 297
    Kidneys à la Berlin . . . 159
      à l'Orient . . . 266
      with Oysters à l'Américaine 266
    Kromeskies à la Nemour . . 209
    Larks à la Cologne . . . 191
      in Baskets 190
    Lemon Cream Pudding . . 442
    Little Bouches à la Paysanne . 315
      Chickens à la St. George . 176
      Creams of Asparagus à la Montreuil . 213
        Oysters à la Siéges . 200
        Whiting à la Royale . 124
      Croustades of Fish . . 128
    Macaroni à la Casino . . 543
    Masking Quails à la Tosca . 185
    Mixing Brains and Tongue for Calf's Head à l'Andreani . 369
    Mousses of Salmon à la Nantaise 202
    Mullet à la Parisienne . . 93
    Niokes à la Romaine . . 331
    Omelet with Oysters à la Catalan 286
    Ox Tongue à la Destaing . 367
    Oyster Cutlets à la Crème . 201
    Oysters à la Dumas . . . 295
    Perch à la Royale . . . 96
    Plovers' Eggs à la Marie . . 218
    Rabbit à l'Epicurienne . . 355
    Ragoût for Chartreuse of Game à la Battenberg . 239
      Quails à la Lesseps 245
    Sago Pudding à la Française . 442
    Salad à l'Américaine . . 410
      à l'Ancienne . . . 410
      à l'Anvers . . . 411
    Salmis of Quails à l'Empress . 183
    Salmon à la Roumanie . . 104
      Steak à la Falmouth . 99
    Sandwiches à la Louise . . 429
    Sirloin of Beef à la Pompadour 365

PAGE
SAUCE for Sole Mounted 110
Suprême of Chicken in Blanquette . . . 228
Timbal à la St. Agnes . 215
of Chicken à la Reginald 227
Pheasant à la Baronne 181
Fruit 31
Geneva 12
Gironde 12
Good Man 12
Gorgona 25
Green 12
Eel à la Jardinière with . 85
Greengage 29
Hubert 13
Imperial 13
Julienne 13
Laver 14
Lobster 26
Cream 14
Fillet of Plaice with . . 96
Lucine 14
Magenta 15
Marinade 15
Marmalade 30
Marseilles 15
Masking 601
Mayonnaise, Lettuce Salad with . 420
Garnishing 600
Mecklenburg 16
Moltke 16
Monico 16
Montansier 16
Mousse 30
Mousseline (Savoury) 26
Cold 32
with Strawberries . 31
Green 17, 26
Hot 30
Oyster 17
and Braised Turkey . . 345
Moville 17
Mushroom, Roast Pheasant and 347
Brown 18
White 18
Nabob 18
Napier 19
Napoleon 19
Nesle 19
Orange 19
Cold 32
Iced, Rice Cream Soufflé and . 446
Parsley, Fillets of Mackerel with . 91
Polignac 20
Polonaise 20
Port Wine, Pigeons Farced with Truffles and 352
Pyrénéenne, for Fillet of Sole . 118
Raguse 20
Red 21
Reform 21
Reynière 21
Riche 22
Hot Salmon Soufflé with . . 105
Richelieu 22
Rubanée 22
Cutlets of Chicken and . . 165
Sardou 23
Soubise, Thick 23

PAGE
SAUCE, Suédoise 27
Asparagus and . . 374
Salmon à la Monte Carlo with 97
Tomato Cream 27
Purée, Cold . . . 27
Vanilla Chocolate 29
Vienna 23
Wellington 24
Wine, White, Creams of Fish with 127
Xerxes 24
SAUCES, Cold 25–27
Sweet . . . 30–32
Hot 5–24
Sweet . . . 28–30
SAUTED Chicken à la Dupré . . 161
Croûtons for . 162
Fillets of Beef à la Claudine . 270
Sauce for . 270
à la Paysanne . 271
Liver 268
Rabbit à la Carlton . . . 195
à la Paysanne with Olives 196
SAVOURIES, Hors d'Œuvres and 33–57
SAVOURY, Cheese, Custard for Soups 615
Custard for Croustades, &c. . . 615
Farce for Turban of Chicken à la Vénitienne 170
SCOTCH Collops 273
Shortbread 576
SEASONING for Meat for Egyptian Salad 416
SEED Buns 573
SHEEP'S Feet, Fritot of, à la Belge . 150
Farce for . . . 151
Kidneys, Spanish Onions with . 267
SHELLS for Creams à la Marmotte . 41
SHORT Paste for Little Beatrice Cakes 487
SHORTBREAD, Scotch . . . 576
SHOULDER of Lamb à la Nabob 35
Farce for . . . 356
SHREDS, Celery, for Chevet Sauce . 8
SIRLOIN of Beef à la Pompadour . 364
Carrots and Turnips for 365
Sauce for . . . 365
SKATE in Salad à la Venise . . 320
SLICES, Devilled, of Game . . 312
of Chicken à la Diable . . . 322
Haddock with Butter . . 298
Ox Tongue à la Nazaire . . 368
au Gratin . . 273
Pineapple Iced . . . 463
Syrup for . . . 463
Salmon à la Vanderbilt . . 100
à la Suédoise . . 100
SLIM, Madison, Cakes . . . 560
SMELTS, Sole and, Fried . . . 108
Garnish for . . . 108
SNAPS, Brandy 568
with Cream . . . 469
SOLE à la Bon Homme . . . 109
Farce for 109
à la Cleveland 107
Ragoût for . . . 107
à la Monico 109
and Smelts Fried 108
Garnish for . . . 108
Devilled 108

PAGE
SOLE, Fillets of, à la Brabant . . 111
à la Cardinal . . 112
à la Clementine . 113
à la Corrente . . 112
Border for . 112
Sauce for . 112
à la Grenade . . 114
Ragoût for . 114
à la Joinville . . 114
Farce for . 115
à la Josephine . 115
Sauce for . 116
à la Napier . . 116
à la Pyrénéenne . 117
Ragoût for centre 117
Sauce for . . 118
à la Waleskie . . 118
in Curry à la Midas . . 113
Sauce for . . . 114
with Anchovy Butter . . 111
Fried, with Anchovy Butter , . 107
Mounted 110
Sauce for 110
Salad of Fillets of, à l'Impériale . 260
Stuffed, à la Vienne . . . 111
with Tomato Butter . . . 301
SOUBISE, Thick, Sauce 23
SOUCHET of Eels à la Berlin . . 86
Perch 95
Garnish for 95
SOUFFLÉ à la Marguerite . . 257
Chocolate 446
Hot Salmon, with Sauce Riche . 105
Meletti 445
Mixture for Fillets of Herring en Couronne . . 46
Fleur with Pistachio 524
Whiting in Surprise . 125
Oyster 603
of Foie Gras à la Montreal . . 252
Farce for 253
Mixture for 252
Haddock à la Bruxelloise . . 298
Ham or Tongue . . . 211
Lobster à la Diable . . . 90
Whiting in Surprise . . . 125
Mixture for . . . 125
Ragoût for . . . 126
Omelet à la Française . . . 444
Poached Oyster 94
Rice Cream, and Iced Orange Sauce 446
Vanilla with Pineapple . . 445
SOUFFLÉS, Little, of Chicken Cold 229
Whiting . . 124
Poached Chicken . 174
Potato, à la Christina . . . 400
SOUP, à l'Alexandra 58
à l'Andalouse 63
à l'Augustine 63
à l'Azalea 58
à la Bohémienne 65
à la Carlton 71
à l'Espoir 61
à la Frankfort 72
à la Genève 60
à la Leopold 60
à la Marie Louise . . . 61
à la Milan 74

PAGE
SOUP à la Reine 62
à la Sarah Bernhardt . . 59
à la Saxe 62
Little Rolls with . . 62
à la Szegedin 77
à la Trieste 63
Bisque à la Grecque . . . 64
à la Mancelle . . . 64
Stock for . . . 65
Cabbage and Partridge . . 66
Cheese 66
Chestnut 67
Cream à la Dauphine . . . 68
à la Ferdinand . . . 69
à la Ferneuse . . . 69
à la Milton . . . 70
à la St. Louis 70
Duck à la Rowen 67
Dunbar Cream 68
French Bean 71
Friar Tuck 72
Game 73
Green Pea 74
Holstein 73
Maltese 75
Marmite 61
Mulligatawny, Thick . . . 73
Purée of Chicken à la Napolitaine 67
Rockaway 76
Eggs with 76
Saratoga 76
Veal, à la Bourgeoise . . . 59
Victoria 77
SOUPS, Clear 58–63
Thick 63–78
SPANISH Buns 572
Ham 372
Onions, Braised, à la Julienne . 393
for Cutlets à l'Ancienne . 141
with Sheep's Kidneys . . 267
SPARGHETTI à la Russe . . . 545
Boiled 611
for Cutlets à la Suffeen . . 147
SPARKLING Johannis Cup . . 622
SPICED Bread 576
SPINACH, Raviolis with, à la Grecque 545
SPONGE, Sultana, Jelly . . . 500
Cherries for . . . 501
SPREAD Eagle 323
SPUN Sugar 457
STEAK, Rump, à la Conti . . . 271
Ragoût for . . 272
Grilled and Capsicum Sauce 272
Salmon, à la Cussy 99
à la Falmouth . . . 99
Sauce for . . . 99
Stewed Rump 365
STOCK, Clarified, for Raised Fish Pie à l'Impériale . . . 536
for Bisque à la Mancelle . . 65
Consommé for Veal Soup à la Bourgeoise 59
STRASBURG Custard 482
STRAWBERRIES, Bottled . . . 591
Cold Mousseline Sauce with . . 31
in Surprise à l'Anglaise . . . 464
Little Jellies with 497
STRAWBERRY Cream for Bavaroise à la Pompadour . . . 505
Custard for Timbal à la Versailles 515

PAGE
STRAWBERRY Glace for Cakes, &c. 616
Jam 591, 592
Omelet 444
Compote for 444
Parisian Salad 592
STRAWS, Little Pastry, à la Verdun 547
Purée for 548
Pastry 455
STUFFED Sole à la Vienne . . 111
STUFFING, Celery 618
SUÉDOISE Sauce 27
Asparagus and 374
Salmon à la Monte Carlo with . 97
SUGAR, Spun 457
SULTANA Cake 565
Sponge Jelly. 500
Cherries for 501
SUNDRIES 621, 622
SUPRÊME of Chicken à l'Espérance 170
Cucumber for 171
in Blanquette . 227
Border for . 228
Sauce for . 228
of Pheasant à la St. Catherine . 244
à la St. Hubert . 177
Quenelles for . 178
SWANS, Little, à la Bosphore . . 490
Paste for . . 491
à la Phrygienne . 258
Purée for . . 259
Timbals for . 259
SWEET Sauces, Cold . . . 30–32
Hot . . . 28–30
SWEETBREAD à la Belgrave . . 153
à la Financière . 154
à l'Impératrice . 154
Border for . 155
Farce for . . 155
Macaroni for . 155
Escalopes of, à la Hélène . . 156
à la Lombarde . . 156
Ragoût for . 157
à la Munich . . 157
Sauce for . . 157
Little Cases of, à la St. Clair . 158
Ragoût for . 158
Timbal of, à la Czarina . . . 158
Ragoût for . . 158
SWEETS, Cold Fancy . . 457–493
Hot, and Puddings . 433–456
Compote of Cherries for . . 582
SWISS Roll 564
Jam for 565
SYRUP for Pastry Artichokes à la d'Estrées . . 526
Peaches 589
Rowanberry Jelly . . 502
Slices of Pineapple Iced 463
Steeping Marrow . . 587
Tomato Jam . . . 593
Ginger, for Carrot Ginger . . 581
Macedoine of Fruits in . . . 584

TAGLIARINI à la Florence . . 533
TARRAGON and Chervil for Soup . 619
TARTLETS à la Vandeleur . . 56
Gooseberry, à la Crème . . 528

PAGE
TARTLETS, Meringue . . . 532
Princess 532
Preserve for 533
TEA, Bath, Cakes 534
Bartlett Chocolate, Cake . . 555
Bread made with Baking Powder . 573
or Breakfast Cakes . . . 568
TENDONS for Vol-au-Vent, to prepare . . 518
in Cases à l'Estragon . . . 152
TENNIS Cake 565
TERRINE, Eel in 319
Nerac 275
of Hare à la Française . . . 277
Farce for . . . 277
Pie à la Vénetienne . . . 276
Gravy for . . . 276
THICK Mulligatawny Soup . . 73
Soubise Sauce 23
Soups 63–78
Victoria Soup 77
TIMBAL à la Christina . . . 482
Cream for . . . 483
à la Comorin . . . 238
Cases for . . . 239
Curry for . . . 238
à la Florence . . . 464
à la Jardinière . . . 317
à la Mathilde . . . 481
à la Palmeira . . . 241
Aspic for . . . 242
Border for . . . 242
Cream for . . . 242
Mixture for . . . 242
à la St. Agnes . . . 214
Farce for . . . 215
Purée for . . . 215
Sauce for . . . 215
à la Versailles . . . 514
Custards for . 514, 515
à la Windsor . . . 235
Purée for . . . 236
for Neck of Mutton à la Clarence 357
Ice, for Quails à la Lesseps . . 245
Mutton Cutlets in, à la Française 222
Purée for 223
Salad for 223
of Chestnuts à la Cannes . . 480
Vanilla Cream for 481
Chicken à la Reginald . . 226
Sauce for . . . 227
Crab à la Rosette . . . 81
Cabbage for Top of . 181
Crab Purée for . . 82
Sauce for . . . 181
Pheasant à la Baronne . . 180
Sweetbread à la Czarina . . 158
Ragoût for . 159
TIMBALS for Chicken à la Chancelière 336
for Garnish for Cream of Rabbit à la Duxelle 248
Garnishing Neck of Lamb à la Duclair 359
Little Swans à la Phrygienne . 259
Little, à la Belle Eugénie . . 240
à la Monaco . . . 239
Ragoût for . . . 240

PAGE
TIMBALS, Little, of Fish à la Sultan 129
  Purée for 129
  of Aspic Iced for Plover's Eggs à la Navarre 294
  Foie Gras à la Beatrice 251
TOAST, Ham 43
  Marinaded Fillets of Herring on 48
  Purée for Masking, for Herring Roes à la Broche 308
TOMATO Aspic for Timbal à la Palmeira 242
  Butter, Macaroni with 544
    Omelet with 288
    Sole with 301
  Cheese 592
  Cream 620
    Sauce 27
  Jam 592
    Syrup for 593
  Mayonnaise 601
  Purée 606
    for Cheese Mousse à la Naples 316
      Patties à la Torento 551
    Larded Fillets of Beef with 364
    Potatoes Breadcrumbed with 403
    Thick 607
  Salad à l'Anglaise 398
    for Cold Entrées 620
TOMATOES à l'Américaine 395
    Farcing Mixture for 396
  à l'Auban 396
  à la Faubert 396
  à la Graham 397
  à la Matilde 56
  à la Mentone 397
    Mixture for filling 398
  à la Reginald 57
  à la Verrey 57
  à la Wellington 398
  Cream of, à la Papillon 256
    Purée for 256
  for Chicken à la Chancelière 336
    Cutlets à la Suffeen 147
    Fillet of Beef à la Parisienne 363
      à la Touraine 364
    Fillets of Beef à la Diable 132
    Garnishing 620
TONGUE, Brains and, for Garnish for Calf's Head à l'Andreani 369
    Sauce for Mixing 369
  Farce 602
  for Egg à la Millais 234
  Ham or, Soufflé of 211
  Ox, à la Destaing 367
    Sauce for 367
    à la Xerxes 366
    Boiled, à la Dorna 368
      Ragoût for 369
    Farced Chicken with 341
    Slices of, à la Nazaire 368
      au Gratin 273
  Pickle for (Liquid) 597
  Purée 606
    for Cutlets à la Reine 166
TONGUES for Chicken à la Viennoise 339
    au Réveil 337
    Turkey à la Spezzia 345
  Little, à la Périgord 212
    and Chickens à la d'Orleans 231

PAGE
TONGUES, Little, and Chicken à la Viennoise 339
    Farce for 339
    in Chaudfroid 231
TOSCAN Cakes, Little 567
TOURNEDOS à la Béarnaise 138
  à la Chauron 139
TRANSPARENT Orange Marmalade 587
TRIPE à l'Anglaise 327
  à la Chantilly 329
  à la Française 327
  à la Normande 328
  à la Provençale 328
  Curried, à l'Ind 329
  General Directions 326
  in Fritot à la St. James 328
  Roast, and Brown Caper Sauce 327
TRUFFLE for Egg à la Millais 234
TRUFFLES, Chaudfroid of Chicken with 224
  Cream of Pheasant with 179
  Fresh, to Cook 598
  Pigeons Farced with, and Port Wine Sauce 352
  Quails with 313
TUNBRIDGE Cakes 566
TURBAN à la Jessamine 215
    Asparagus for 216
    Cucumber for 216
    Farce for 216
  of Chicken à la Piémontaise 168
    Farce for 169
    à la Vénitienne 169
      Savoury Farce for 170
      White Farce for Masking 170
  Pigeon à la Bonanza 188
    Farces for 189
TURBOT à la Chambord 119
    Garnish for 119
  Epigrams of, à la Moderne 119
  Fillets of, à la Chartres 121
    Sauce for 121
    à l'Impératrice 120
      Sauce for 120
      Farce for 121
TURKEY à la Chevet 346
  à la Spezzia 344
    Tongues for 345
  Braised, with Chestnut Purée and Mousseline Oyster Sauce 345
  Cold, à la Grande Duchesse 343
  Farced 344
TURNIP Cups for Meats, &c. 620
TURNIPS, Carrots and, for Sirloin of Beef à la Pompadour 365
  Cream of, French Beans with 382
  Soufflé of 404
TWICE Laid 540

VANILLA Bavaroise for Charlotte à la Princesse 471
    with Fruits 503
  Chocolate Sauce 29
  Cream, Claret Jelly with 497
    for Apples à la d'Orleans 466
    Timbal of Chestnuts à la Cannes 481

PAGE
VANILLA Cream, in Little Cases 509
Custard for Timbal à la Versailles 515
Eclairs 492
Little Creams of, and Pineapple 503
Soufflé with Pineapple 445
VEAL Cutlets à la Jardinière 326
Fillets of, à la Boulanger 325
Purée for 325
à la St. Lawrence 151
Cucumber for 152
Farce for 152
with Anchovy Butter 326
Galantine of, à la Française 371
Farce for 372
Gravy for 372
Pie à la Savoyarde 534
Pilau à la Bombay 546
Soup à la Bourgeoise 59
Stock for Consommé for 59
VEGETABLE Garnishes 617–620
Marrow à la Française 405
Jam 587
Marmalade 587
Pickled 594
with Fine Herbs 405
VEGETABLES à la Jardinière 406
Border of Mayonnaise of, for Suprême of Chicken in Blanquette 228
Chaudfroid of Chicken with 225
Sauce for 225
Curried, for Bomb of Crab à la Belle Hélène 261
Dressed, and Meagre Dishes 376–408
Iced Curried 407
Little Creams of, à la Potsdam 406
Pickled 594–596
Purée of, with Butter 405
VENISON, Salad à la Romaine 424
VICTORIA Cakes 570
Soup, Thick 77
VIENNA Cream 509
Purée for 510
Garnish for 510
Queens 579
Sauce 23
VIOLETS, Crystallised 593
VOL-AU-VENT, à la Prince George 517
Ragoût for 518
with Fruits 533
with Tendons à la Crème 518
to prepare the Tendons 518

WAFERS, Almond 569
WALNUTS, or Filberts, for Baba à la Parisienne 474

PAGE
WATER Biscuits 566
Cress and Eggs, Sandwiches with 432
Glace for Cakes, &c. 617
WELLINGTON Sauce 24
WHIGS 567
WHIPPED Cream (Coloured) 614
WHITE Currant Jam 581
Egg Garnish 613
Farce for Masking Turban of Chicken à la Vénitienne 170
Fish Sauce, Thin, for Fillets of Turbot à l'Impératrice 120
Garnish for the Mould for Lobster à la St. Cloud 303
Mushroom Sauce 18
Purée for Egyptian Cream 254
Wine à la Zartz, Salad of Herrings with 418
Cream of Whiting with 122
Salad of Herring in 418
Sauce 24
Little Creams of Fish with 127
WHITING, Cream of, with White Wine 122
Fillets of, à l'Ambassade 122
à l'Excellence 123
Sauce for 123
Little Creams of, à la Royale 123
Sauce for 124
Soufflés of 124
Soufflé of, in Surprise 125
Mixture for 125
Ragoût for 126
WINE (Port) Sauce, Pigeons farced with Truffles and 352
White, à la Zartz, Salad of Herring with 418
Cream of Whiting with 122
Salad of Herring in 418
Sauce 24
Little Creams of Fish with 127
WOODCOCK à la Mollard 353

XERXES Sauce 25

YELLOW Apricot Sauce 28
Egg Garnish 613
YORK Ham à la Polonaise 372

ZEPHYRS à la Maude 299
Little, of Chicken with Peas 173

INDEX TO ILLUSTRATIONS

PAGE

- **Acorns**, 462
- Almond Charlotte à la Beatrice, 490
- American Meringues, 459
- Anchovies à la Colmar, 33
  - à la Saint Augustine, 34
- Apples à la d'Orleans, 465
- Apricot Meringues, 458
  - Pudding, 447
- Apricots à la Condé, 449
- Artichoke Bottoms à la Valentine, 381
  - Salad, 380
- Artichokes, Plain, 379
- Asparagus à la Princesse, 377
  - Suédoise Sauce, 377

- **Baba** à la Parisienne, 474
- Ballettes à la Saint Louis, 236
  - of Foie Gras à l'Impériale, 249
- Basket à la Rosslyn, 492
  - with Saratoga Potatoes, 401
- Bavaroise à l'Impériale, 506
- Beignets of Pheasant à la Dominique, 179
- Boar's Head, 375
- Boiled Ox Tongue à la Dorna, 368
- Brandy Snaps with Cream, 469
- Breton Cake, 477

- **Cake** à la Clementine, 476
  - à la Princesse Maud, 472
- Calf's Head à la Belgrade, 370
  - à la Française, 371
  - Liver in Poupée, 268
- Charlotte à la Princesse, 471
- Chartreuse of Fish à la Havraise, 263
  - of Game à la Battenberg, 239
- Chaudfroid of Chicken with Vegetables, 225
  - of Pigeon à la Castillanne, 243
- Cheese Fleur in Surprise, 39
- Chevalier Cakes, 479
- Chicken à la Bechamel, 334
  - à la Chancelière, 335
  - à la Rubanée, 163
  - au Réveil, 337
  - and Little Tongues à la Viennoise, 338
  - Cutlets à la Reine, 166
  - Dormers, 168
- Chicory Salad, 415
- Cold Turkey à la Grande Duchesse, 343
- Coquilles à la Vénitienne, 296

PAGE

- Crayfish à la Bordelaise, 304
- Cream à l'Indienne, 237
  - of Chicken à l'Œuf, 172
    - Hare à la Vatican, 193
    - Rabbit à la Duxelle, 247
      - à la Ruthven, 248
    - Tomatoes à la Papillon, 256
- Creams of Rabbit à l'Ambassadrice, 196
- Crépinettes à la Parisienne, 207
  - à la Villageoise, 208
  - of Duck with Peas, 206
- Croustades of Game à la Normande, 198
- Curried Chicken à la Marie, 224
- Cutlets of Chicken à la Nîmoise, 164
  - Lamb à la Châtelaine, 219
    - à la Ratisbon, 221
  - Oysters à la Crème, 201
  - Pigeon à l'Impériale, 186
    - à la Piemontaise, 188

- **Delmonico** Cake, 479
- Dressed Crab, 80
- Duck à la Provençale, 342
  - à la Rosney, 199

- **Eclairs** à la Palmerston, 317
- Eel in Jelly à la Dieppe, 83
- Egg à la Millais, 234
  - à la Mille Fruits, 483
- Eggs in Chaudfroid à la Bressoire, 233
- Egyptian Cream, 253
- Epigrams of Mutton à la Coblentz, 148
- Escalopes of Pigeon à la Lisbonne, 243
  - Sweetbread à la Lombarde, 156
    - à la Munich, 157

- **Fillet** of Beef à la Jussienne, 361
  - à la Parisienne, 362
  - à la Touraine, 363
- Fillets of Beef à la Riga, 135
  - of Hare à la Duc de Raguse, 195
  - Larded and Roast Larks, 354
  - Herring à la Brémont, 44
    - à la Rowen, 47
  - Mackerel à la Commodore, 91
  - Salmon à la Roumanie, 103
  - Sole à la Joinville, 115
    - à la Josephine, 116

PAGE

Fillets of Sole à la Pyrénéenne . . 117
à la Waleskie . . 118
in Curry à la Midas . . 113
of Turbot à la Chartres . . 121
Veal à la St. Lawrence . . 151
Whiting à l'Ambassade . . 122
Fish à la Crème . . 126
Cream à la Metz . . 127
Fleur à la Florence . . 485
of Apples à la Crème . . 527
Apricots . . 526
with Meringue . . 523
Flower Cases à la Crème . . 486
Foie Gras à la Château Doré . . 200
Fruit on Cakes à la Parisienne . . 463

HAM and Chicken à la Douglas . 373

IMPERIAL Cake . . 489

JUBILEE Quenelles . . 217

KIDNEYS à la Louisville . . 161

LAMB Cutlets à l'Angélique . . 146
à l'Espagne . . 220
in Chaudfroid . . 220
Larks à la Cologne . . 191
à la Czarina . . 192
à la Reynière . . 192
à la Sotterville . . 246
in Baskets . . 190
Little Alexandra Cakes . . 552
Asparagus Creams à la Val-la-Reine . . 255
Balls in Cases . . 468
Baskets à la Lavenue . . 478
à la Toulouse . . 214
Beatrice Cakes . . 486
Bombs à la Beatrice . . 217
à la Visapore . . 256
of Lobster à la Berlin . . 261
Oysters à la Versailles . 259
Bouches à la Paysanne . . 315
of Foie Gras à la Russe . . 213
Cases à la Florence . . 250
of Chicken à la Midas . . 228
Sweetbread à la St. Clair . 158
Chickens à l'Impériale . . 177
Chickens à la Renaissance . . 230
Coquilles à la Mondaine . . 320
Creams à la Francillon . . 173
à la Gastronome . . 226
of Asparagus à la Montreuil 212
Beef . . 138
Fish with White Wine Sauce 128
Partridge à la Monza . . 182
Vegetables à la Potsdam . 407
Whiting à la Royale . . 124

PAGE

Little Croustades à la Cleveland . . 203
à la Crème Montglas 522
à l'Italienne . . 205
à la Marquise . . 451
à la Nassau . . 204
à la Vénitienne . . 204
of Calf's Brains . . 519
Game à la Bristol . . 198
Fish à la St Pierre . . 130
à la Waddington . . 130
Florida Puddings . . 438
Flowers . . 570
French Cakes . . 557
Hams à la Chasseur . . 211
Mokas . . 461
Mousses of Partridge à la Magenta . 181
Neva Balls . . 467
Nougat Baskets à la Duchesse . 484
à la Dürer . . 487
Patties à la Montrose . . 539
of Cheese à la Torento . . 550
Chicken à la Mancelle . 520
Soufflés of Chicken Cold . . 229
Swans à la Bosphore . . 491
à la Phrygienne . . 258
Timbals à la Belle Eugénie . . 241
à la Monaco . . 240
of Fish à la Sultan . . 129
Tongues and Chickens à la d'Orleans 232
in Chaudfroid . . 231
Toscan Cakes . . 567
Lobster à la Boulevard . . 50
à la Cannes . . 51
à la St. Cloud . . 302

MACARONI à la Casino . . 543
Marguerite Pastry . . 530
Marinaded Fillets of Herring on Toast 48
Herrings à la Connaught . . 45
à la Ravigote . . 46
Marmite Soup . . 61
Mazarine of Salmon à la Riche . . 105
Mince Pie à la Française . . 531
Moka Cake . . 475
Montmorency Pudding . . 440
Mosaic Jelly . . 498
Mousse of Foie Gras à la Rossini . 251
Muscats . . 561
Mushroom Meringues . . 460
Mutton Cutlets in Timbal à la Française 222

NEAPOLITAN Cake . . 473
Neck of Lamb with Cucumbers and Artichoke Bottoms . . 358
of Mutton à la Clarence . . 357
Nerac Terrine . . 275
New Carrots à la Française . . 384
Noisettes of Mutton à la Parisienne . 150

OLIVE Potatoes . . 402
Olives à la Belle Eugénie . . 53
à la Reine . . 54
Oysters à la Dumas . . 295
in Curry à la Zola . . 93

PAGE
PARMESAN Rings . . . 55
Partridges à la Wellington . . . 351
Pastry Artichokes à la d'Estrées . . . 525
  Potatoes . . . 488
Pheasant in the Pan . . . 349
  Pie à la Française . . . 537
Pilau à la Grecque . . . 546
Plovers' Eggs in Aspic à la Victoria . . . 235
Pompadours . . . 532
  à la Stanley . . . 548
Potatoes à l Albert . . . 398
Progress Cake . . . 471

QUAILS à l'Ecossaise . . . 184
  à la Lesseps . . . 245
  à la Tosca . . . 185

RABBIT à l'Epicurienne . . . 355
Raised Fish Pie à l'Impériale . . . 538
Red Mullets à la Française . . . 92
Roast Chicken à la Biarritz . . . 346
Rockaway Eggs . . . 76
Round of Mutton à la Nesle . . . 357
Rump Steak à la Conti . . . 271
Russian Jelly . . . 497

SAGO Pudding à la Française . . . 442
Salad of Fillets of Sole à l'Impériale . . . 260
  Lobster à la Russe . . . 262
  à la Turque . . . 89
Salmis of Chicken à la Régence . . . 175
  Quails à l'Empress . . . 183
Salmon à la Fiord . . . 97
  à la Monte Carlo . . . 98
  Mousse à la Dagmar . . . 106
Sauted Chicken à la Dupré . . . 162
Sandwiches à la Fiane . . . 426
  à la Louis . . . 428
  à la Victoria . . . 431
Sirloin of Beef à la Pompadour . . . 365
Slices of Salmon à la Vanderbilt . . . 100
Sole and Smelts Fried . . . 108
  Mounted . . . 110

PAGE
Soufflé à la Marguerite . . . 257
  of Foie Gras à la Montreal . . . 252
Spinning Sugar . . . 457
Sultana Sponge Jelly . . . 501
Suprême of Chicken à l'Espérance . . . 171
  in Blanquette . . . 227
  of Pheasant à la Financière . . . 154
  à l'Impératrice . . . 155
  à la St. Catherine . . . 244
  à la St. Hubert . . . 178

TARTLETS à la Vandeleur . . . 56
Tennis Cake . . . 565
Timbal à la Christina . . . 483
  à la Comorin . . . 238
  à la Florence . . . 465
  à la Jardinière . . . 318
  à la Mathilde . . . 482
  à la Palmeira . . . 241
  à la St. Agnes . . . 215
  à la Versailles . . . 514
  à la Windsor . . . 235
  of Chestnuts à la Cannes . . . 481
  Chicken à la Reginald . . . 227
  Crab à la Rossetti . . . 81
  Pheasant à la Baronne . . . 180
Timbals of Foie Gras à la Beatrice . . . 251
  Sweetbread à la Czarina . . . 159
Tomatoes à la Reginald . . . 57
Turban à la Jessamine . . . 216
  of Chicken à la Piémontaise . . . 169
  à la Vénitienne . . . 170
  Pigeon à la Bonanza . . . 188
Turkey à la Spezzia . . . 345

VANILLA Bavaroise with Fruits . . . 504
Varied Hors d'Œuvres . . . 49
Veal Pie à la Savoyarde . . . 534
  Pilau à la Bombay . . . 547
Vol-au-Vent à la Prince George . . . 517

ZEPHYRS à la Maude . . . 299

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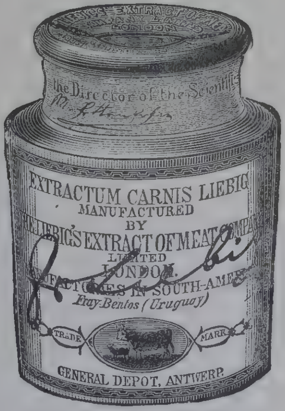
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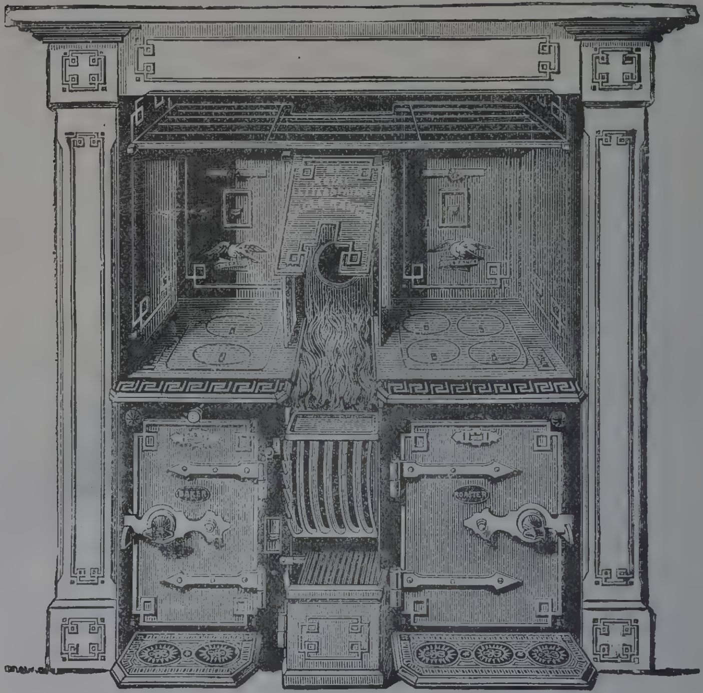

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The **Morning Post**, *October* 17, 1887.

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The **Leeds Mercury**, *August* 16, 1887.

'A PRETTY LUNCHEON.'

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Newcastle Chronicle, *August* 18, 1887.

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Birmingham Daily Post, *August* 10.

'None of those present could fail to see that the lady was a most accomplished artist, and such of the audience as were responsible for furnishing forth the tables of wealthy families must have longed to take a few lessons from her at her London school.'

Manchester Guardian, *August* 12.

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A NEW ARTICLE as distinct in flavour and character from anything else as one meat is from another, or one fish from another, or one fruit from another.

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It is made of choicest materials, yields a perfectly pure, tasteless, and crystalline jelly.

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NONE GENUINE UNLESS SIGNED C. C. Cowan

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Important Testimonial from Marshall's School of Cookery.

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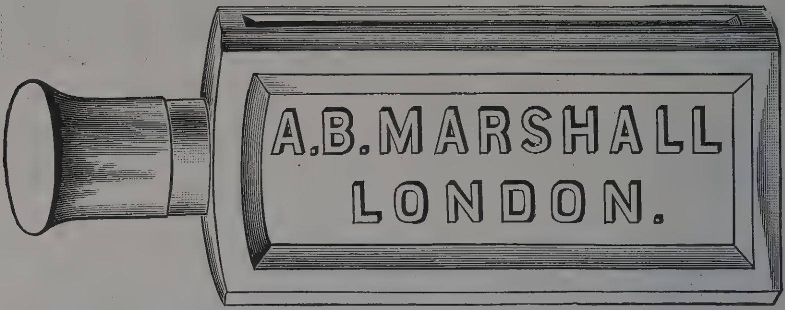

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PREPARED AS THE FRUIT SYRUPS.

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Each packet of Mrs. A. B. Marshall's Cane Sugar is taken from a TESTED LOT.

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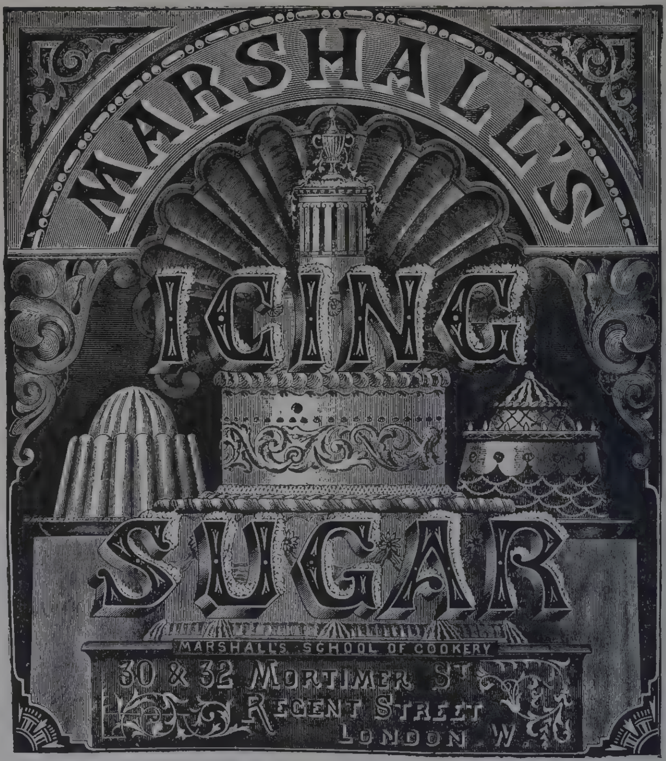

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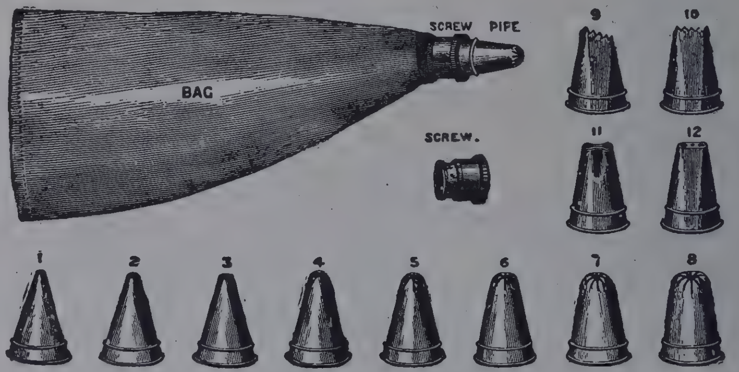

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For Good Digestion.

MIX IT IN EQUAL PROPORTIONS WITH YOUR SALT AT MEALS.

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REGISTERED

A pure natural pepper, of delicious, pleasant and delicate flavour.

It facilitates digestion and imparts vitality, and is much esteemed by epicures.

Being of a most brilliant red colour, it can be used for decoration in place of Lobster Coral.

It is distinct from Cayenne, and is not much hotter than fine ordinary pepper.

It will be found most delicious to use alone as a Curry Powder.

It can be served at table in cellars as Salt is usually served.

It can be strongly recommended for use in Sauces, Purées, Hors d'œuvres, Soups, Fish, Hot Entrées, Cold Entrées and Removes.

It supplies a great want.

Guaranteed free from artificial colouring.

For Good Digestion.

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Ask your Grocer for it, or order direct from

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PER TIN, ONE SHILLING.

This Label, but in Colours, is on every Tin.

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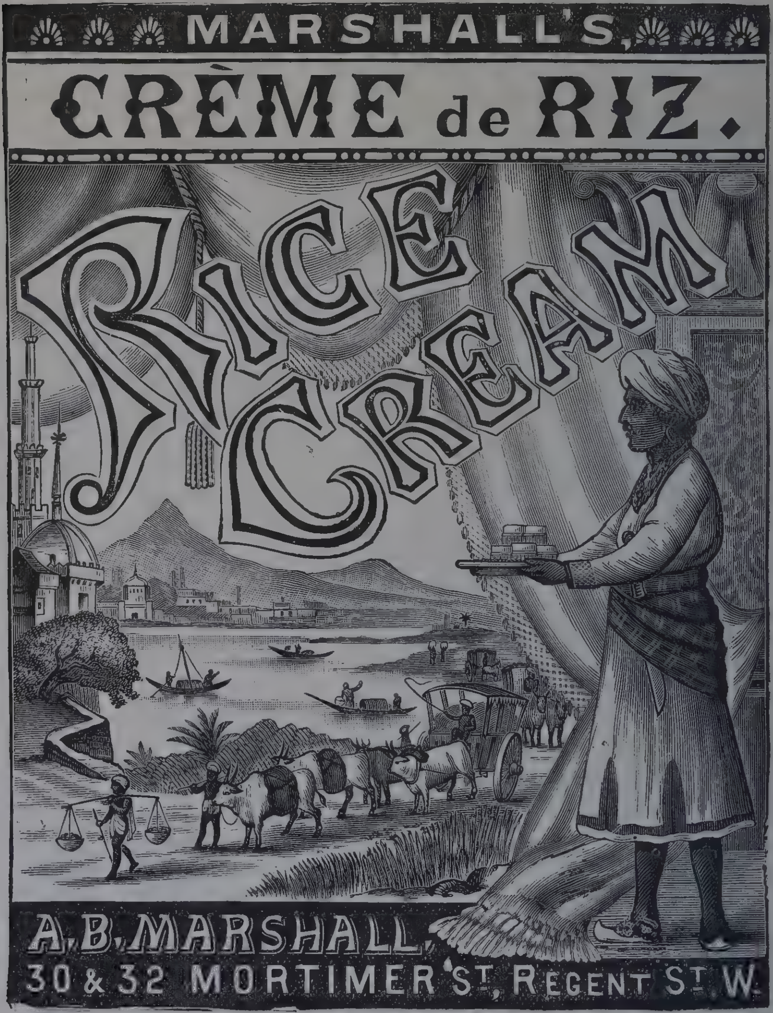

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A Curry of Exquisite Flavor, of the kind prevalent in the MADRAS PRESIDENCY.
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IN BOTTLES, 1/- EACH.

Marinaded Sardines.

IN BOTTLES, 1/- EACH.

THESE ARTICLES ARE EXCELLENT SAVOURIES.

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1s.
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APPETIT SILD.
F. W.
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A.B. MARSHALL.
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1s.
per Tin.

SEE THIS LABEL ON EVERY TIN.

1s. 3d.
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Appetit Sild and Marinaded Fillets of Herrings for Savoury or making Savoury Dishes.

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'SILVER RAYS' RUM

(White).

REGISTERED TRADE MARK.

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PER DOZEN, Bottles and Case included, 43s.

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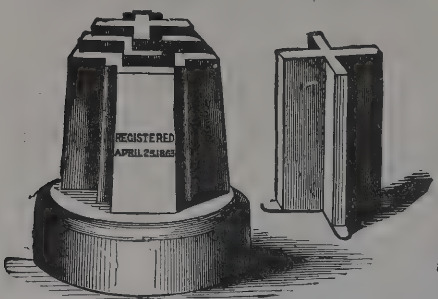
No. 369.
ALEXANDRA MOULD AND LINING.



No. 1—Price 13*s.* 6*d.* complete.
Without lining, 9*s.* 9*d.*
No. 2—Price 18*s.* complete.
Without lining, 13*s.* 6*d.*

No. 364.
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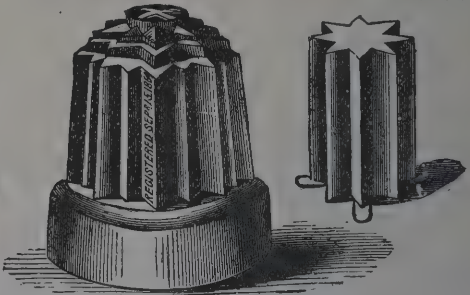

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No. 2—Price 18*s.* complete.
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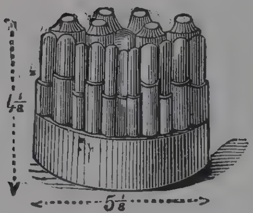
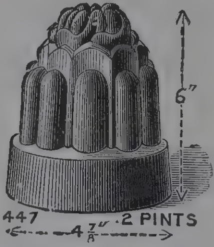


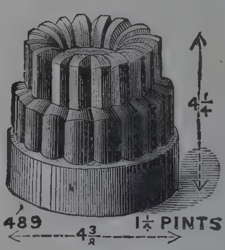
2 pints. Price 8*s.* 3*d.*

No. 365.



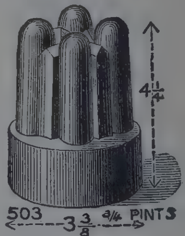
Price 10*s.* 9*d.* each.

No. 366.



Price 9*s.* each.

No. 367.



Price 6*s.* each.

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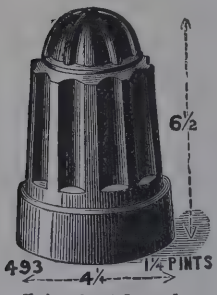

Price 9*s.* 9*d.* each.

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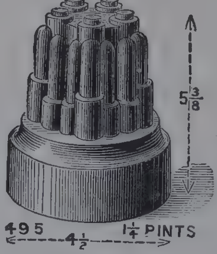

Price 7*s.* 6*d.* each.

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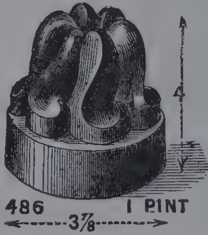

Price 6*s.* each.

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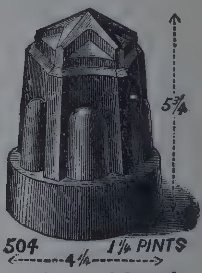
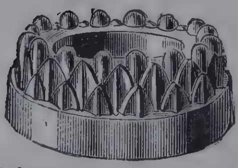


Price 9*s.* 9*d.* each.

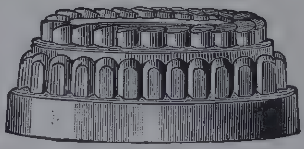
COPPER BORDER MOULDS.

No. 348D.



Diameter 6 in., Capacity $\frac{3}{4}$ pt.
Price 10*s.* 9*d.* each.

No. 348E.



Length $6\frac{7}{8}$ in., Capacity $1\frac{3}{4}$ pts.,
Price 13*s.*

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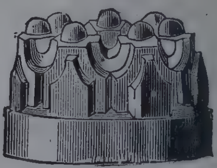

6 in. diameter 9*s.* 9*d.*

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TIN MOULDS.

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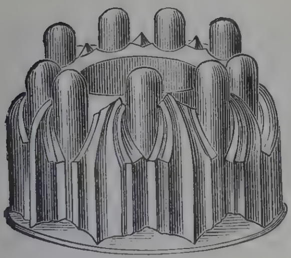

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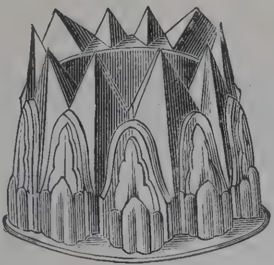

5¼ in., 5*s*.

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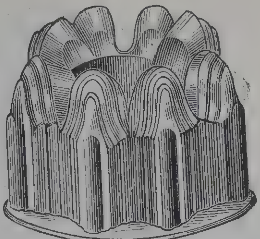

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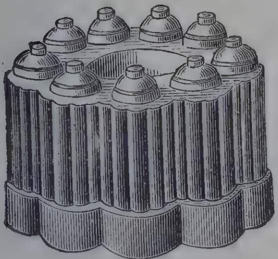

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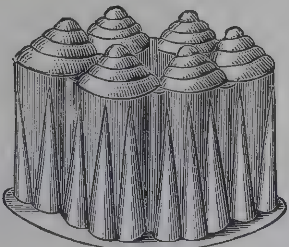

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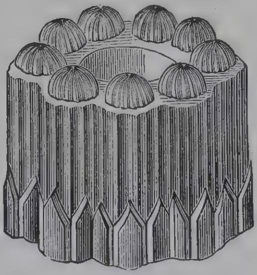

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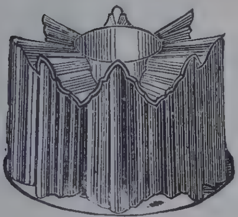

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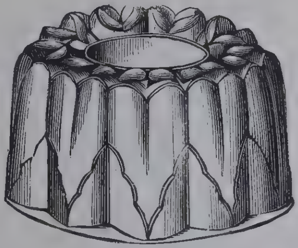

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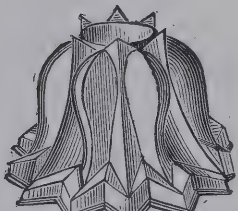

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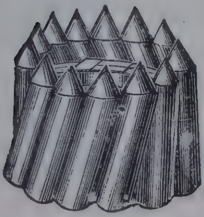

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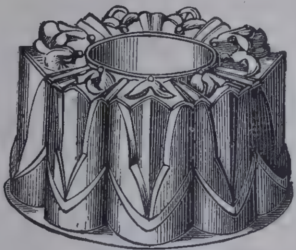

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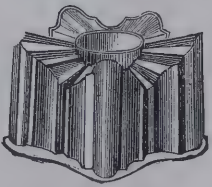

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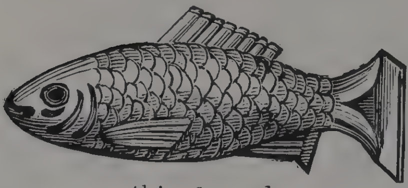
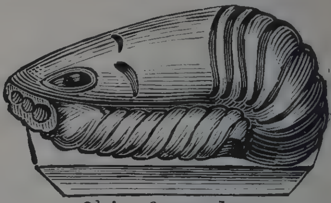
SMALL MOULDS.

No. 202.—FISH MOULD.



4½ in., 6*s.* per doz.

No. 203.—CRAWFISH.



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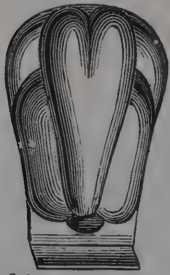
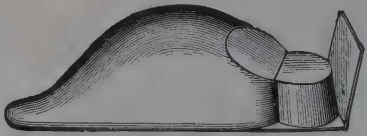


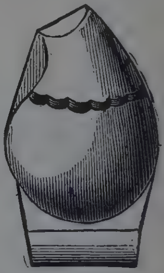
2¾ in., 6*s.* per doz.

No. 205A.—TONGUE.



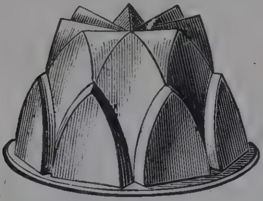
4 in., 6*s.* per doz.

No. 206.—HAM.



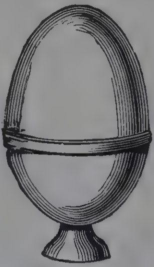
2 in., 6*s.* per doz.

No. 207.
FANCY BOUCHE CUPS



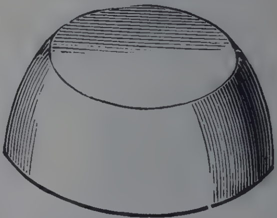
Copper tinned, 6*s.* per doz.

No. 205.—COPPER EGG.



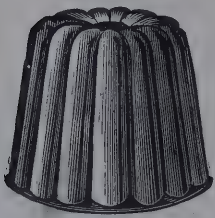
15*s.* per doz.

No. 208.
COPPER BOUCHE CUP.



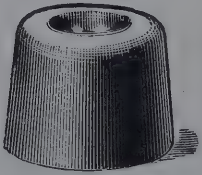
2 in. diam., 8/. per doz.
Tin, 3*s.* per doz.
Tin without Indent, 2*s.* per doz.

No. 215E.
FANCY MOULD.



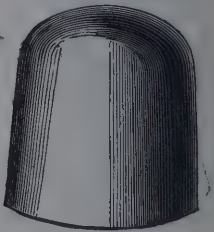
Copper tinned,
10*s.* per doz.

No. 215J.
COPPER TIMBAL CUP.



15*s.* per doz.

No. 215H.
COPPER BOMBE



9*s.* per doz.

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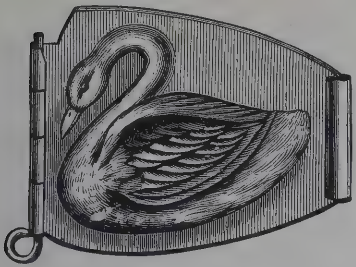
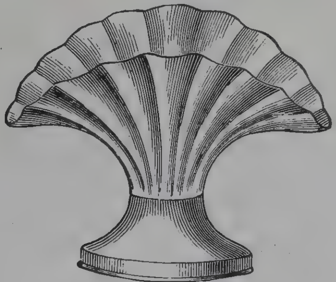
SMALL MOULDS.

No. 217B.—SWAN MOULD.



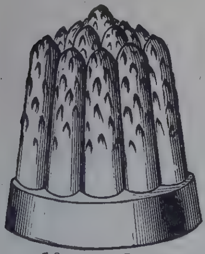
12*s.* per dozen.

No. 217C.—SMALL BASKET MOULD FOR NOUGAT, PASTE, &c.



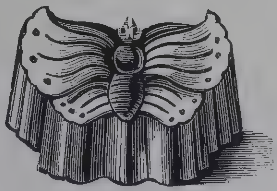
10*s.* per doz.

217A.
ASPARAGUS MOULD.



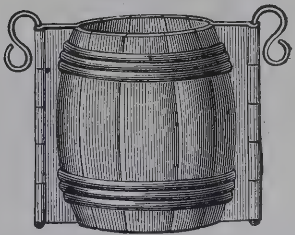
10*s.* per doz.

No. 215B.
BUTTERFLY MOULD.



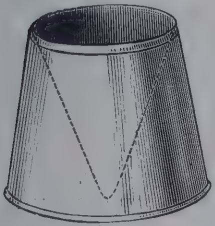
Copper tinned, 10*s.* per doz.

No. 218A.
BARREL MOULDS.



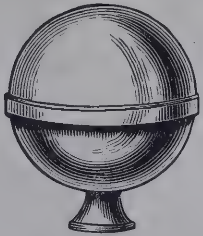
For Patties, &c., per doz., 12*s.*

No. 192A.
MONACO MOULD.



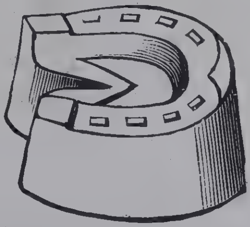
$1\frac{7}{8}$in., 5*s.* and 6*s.* per doz.

No. 208A.
COPPER BOMBE MOULD.



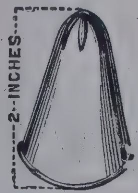
15*s.* per doz.

No. 215A.
HORSE SHOE.



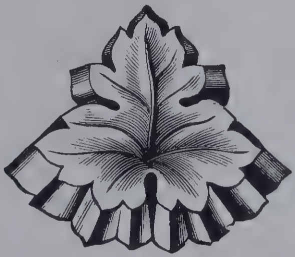
Copper tinned, 12*s.* per doz.

No. 220.
LARGE ROSE PIPE.



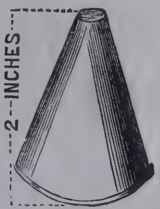
Forcing Pipes, 6*d.* each

No. 221.
VINE LEAF.



3*s* per doz.

No. 222.
LARGE PLAIN PIPE.



Forcing Pipes, 6*d.* each.
3 Sizes of Mouth, $\frac{1}{8}$,
$\frac{1}{4}$, and $\frac{1}{2}$ inch.

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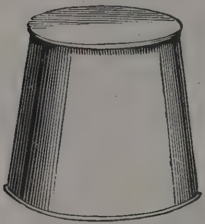
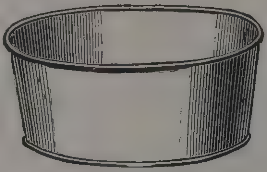
SMALL MOULDS.

No. 193.
PLAIN DARIOLS.



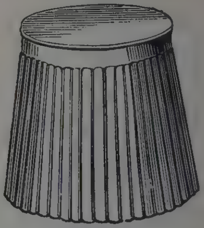
2*s.* 6*d.* and 3*s.* per doz.

No. 200.
OVAL DARIOLS.



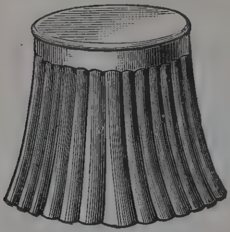
5*s.* per doz.

No. 194.
FLUTED DARIOLS.



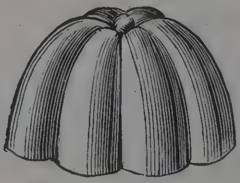
4*s.* per doz.

No. 195.—IMPROVED FLUTED DARIOLS.



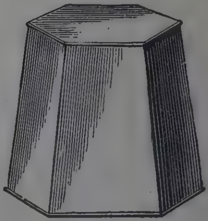
5*s.* per dozen.

No. 198.—FLUTED BOUCHE CUPS



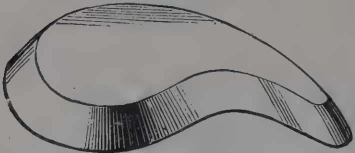
4*s.* per dozen

No. 196.—HEXAGON DARIOLS.



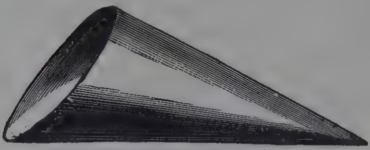
4*s.* and 5*s.* per doz.

No. 197.—CUTLET TINS.



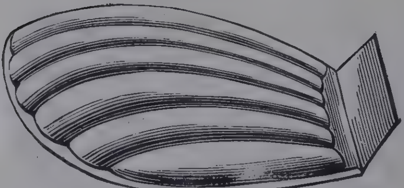
1*s.* 6*d.* per doz.

No. 201.—CORNET TINS.



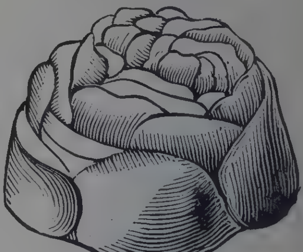
2*s.* 6*d.* per doz.

No. 209.



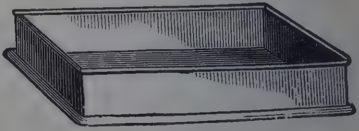
2*s.* and 3*s.* per doz.

No. 199.—ROSE.



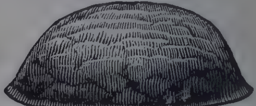
3*s.* per doz.

No. 201A.—SANDWICH MOULDS



2*s.* per doz.

No 2151.
WALNUT MOULDS.



For Petits Fours, &c., 2*s.* per doz.

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BY ROYAL LETTERS PATENT.

MARSHALL'S PATENT FREEZER.

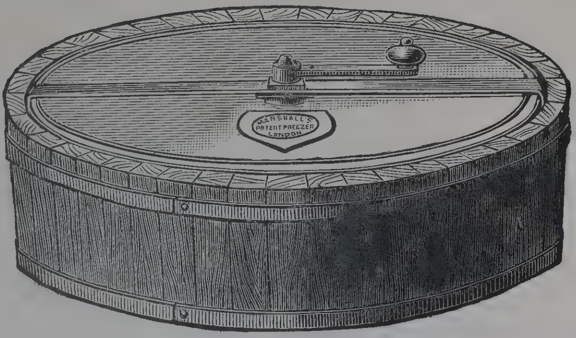
IS PRAISED BY ALL WHO KNOW IT

FOR

CHEAPNESS in first cost.
CLEANLINESS in working.
ECONOMY in use.
SIMPLICITY in construction.
RAPIDITY in Freezing.

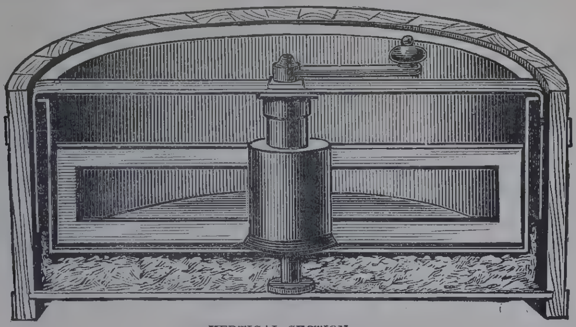
No Packing necessary. No Spatula necessary.

Smooth and Delicious Ice produced in three minutes.



COMPLETE VIEW.

SIZES—No. 1, to freeze any quantity up to 1 quart, **£1. 5s.**; No. 2, for 2 quarts, **£1. 15s.**; No. 3, for 4 quarts, **£3**; No. 4, for 6 quarts, **£4.** Larger sizes to order.



VERTICAL SECTION.

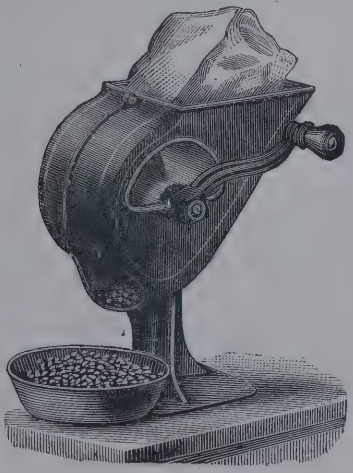
Shewing the fan inside, which remains still while the pan revolves and scrapes up the film of ice as it forms on the bottom of the pan.

The ice and salt is also shewn *under* the pan; there is no need to pack any round the sides.

PATENT ICE BREAKER.

No. 3, Price £3 each.

Will take a piece of ice about 5 inches by 6 inches by 8 inches, breaking it into pieces about the size of chestnuts.



No. 4, Price £1. 10s. each.

Will take a piece of ice about 4 inches by 4 inches by 6 inches, and breaks it into very small pieces.

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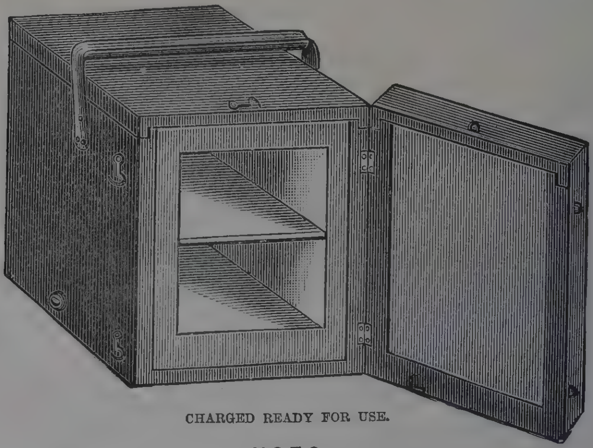
MARSHALL'S PATENT ICE CAVE.



CHARGED READY FOR USE.

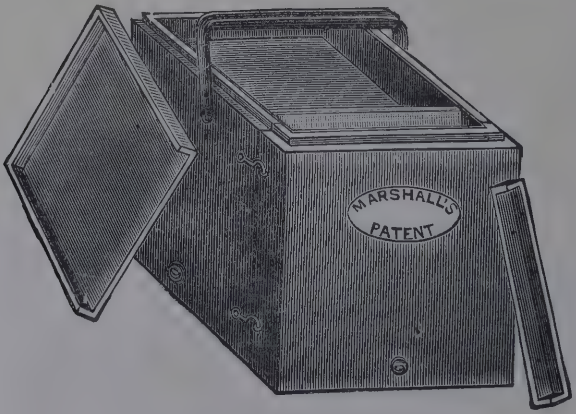
USES.

FOR SETTING ICE PUDDINGS without the use of grease or chance of brine entering, and without the expense of special moulds. Ice puddings when moulded can be turned out and kept ready for use at any minute, so that the ice can be made and held ready before commencing to serve the dinner, if necessary.

FOR FREEZING SOUFFLÉS it offers great advantages, as the progress of freezing can be examined from time to time. The soufflés can always be kept ready for use.

FOR INVALIDS to have always at hand a supply of ice or iced food or drink, or for food or drink to be kept hot for any length of time. It is especially useful in nurseries in the latter respect.

FOR CONFECTIONERS to send out ice puddings, &c., quite ready for serving; for keeping ice creams, &c. ready for selling.



LID OFF READY FOR CHARGING.

FOR KEEPING ICES during Balls, Evening and Garden Parties, and for taking ice creams, &c., to Races, Picnics, &c.

If the interstices between the cave and the metal casing be properly filled with a mixture of two parts ice and one of salt, so great is the cold produced in the internal cave that it will freeze a quantity of water placed in the inner cave into a solid mass, and the temperature produced will stand for some hours at 32 degrees of frost. If instead of ice and salt only ice be used, the temperature in the cupboard will remain at freezing point.

Both on the body of the machine and on the door there is a screw plug fixed, by means of which the brine, water &c., can be drawn off from between the metals, thus rendering it possible to recharge the machine without disturbing the contents of the cupboard. It will be perceived, therefore, that by recharging the machine when necessary a high or low degree of temperature can be maintained for any length of time whatever.

SIZE No. 1 will hold one quart mould. Size 2, two quart moulds. Size 3, four quart moulds. Size 4 will hold six large champagne bottles. Sizes No. 2 and upwards can be used for icing mineral waters, &c., and kept in dining, smoking and billiard rooms.

PRICES.

No. 1—£1. 11*s*. 6*d*. No. 2—£2. 2*s*. No. 3—£3. 3*s*. **No. 4—£4. 4*s*.**

Larger and Special sizes to order.

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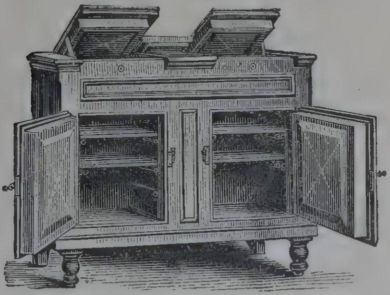
MARSHALL'S CABINET REFRIGERATORS.

ALL MODERN IMPROVEMENTS.



Ventilated Lock and Key to each compartment, closed Air Valves preventing the ingress of warm air.

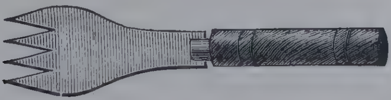
These Refrigerators have gained Prizes at several Continental Exhibitions whenever exhibited, and the Prices are cheaper than any other make.

	OUTSIDE MEASUREMENTS WITHIN ½ AN INCH.			PAINTED BROWN AND WHITE, BRASS AND JAPANNED FITTINGS			OAK GRAINED AND POLISHED. PLATED FITTINGS		
No.	Height	Width	Depth	£	s.	d.	£	s.	d.
1a	30-in.	23-in.	19-in.	3	0	0	3	10	0
1	33-in.	24-in.	20-in.	3	15	0	4	10	0
2	34-in.	28-in.	22-in.	4	10	0	5	5	0
3	36-in.	32-in.	22-in.	5	5	0	6	6	0
4	40-in.	37-in.	24-in.	6	10	0	7	5	0
5	40-in.	26-in.	22-in.	5	15	0	6	10	0
6	34-in.	40-in.	22-in.	7	7	0	8	8	0
6a	44-in.	40-in.	22-in.	8	8	0	9	9	0
7	46-in.	46-in.	24-in.	9	9	0	10	10	0
8	40-in.	54-in.	26-in.	10	10	0	11	11	0
9	46-in.	52-in.	24-in.	11	11	0	12	15	0
10	52-in.	56-in.	26-in.	13	13	0	15	0	0
11	62-in.	35-in.	28-in.	8	0	0	9	0	0
12	62-in.	35-in.	28-in.	13	0	0	14	5	0
13	64-in.	35-in.	28-in.	14	0	0	15	10	0
14	64-in.	35 in.	28-in.	13	15	0	15	5	0
15	70-in.	62-in.	30-in.	28	0	0	30	0	0
16	71-in.	60-in.	28-in.	26	0	0	28	10	0

Illustrated Catalogues Post Free, containing the designs of the different Numbers of these Refrigerators.

FOUR-PRONGED ICE BREAKER.

Made of Best Steel.



Price 3*s.* each.

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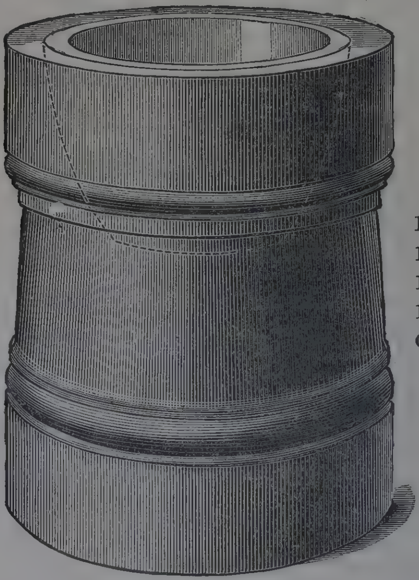
MORTARS AND PESTLES.

BEST ITALIAN MARBLE

Fitted into Solid Wood Blocks.

Height 2 feet 8 inches.

Iron Bound and Painted Stone Colour.



Diameter.	Price.
11 inches	£5. 1*s.* 0*d.*
13 ,,	£5. 15*s.* 0*d.*
15 ,,	£6. 14*s.* 9*d.*

Other sizes in proportion.

COMPOSITION.

Mortars only, two-thirds the quoted prices.

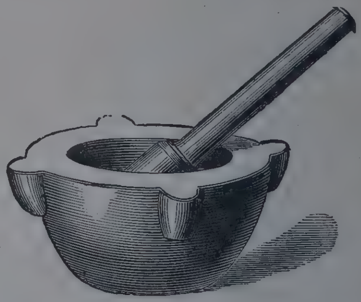
Inside Dimensions.

Diam ...	$5\frac{1}{2}$	$6\frac{1}{2}$	$7\frac{1}{2}$	$8\frac{1}{4}$	inches.
Price ...	3/8	4/6	5/6	6/6	each.

Diam. ...	9	$10\frac{1}{4}$	$12\frac{1}{2}$	inches.
Price ...	9/–	12/–	17/6	each.

BEST ITALIAN MARBLE.

SANDED VERY SMOOTH INSIDE.

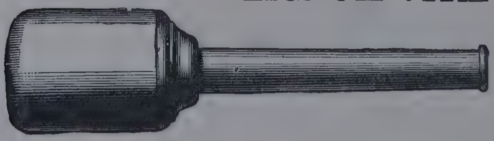


Outside Dimensions. Prices without Pestle.

Diam.... ...	8	9	10	11	inches.
Price	6/9	8/6	9/6	12/–	each.

Diam. ...	13	15	17	inches.
Price ...	16/9	27/–	34/6	each.

LIGNUM VITÆ PESTLES.



Prices, 1*s.* 9*d.*, 1*s.* 11*d.*, 2*s.*, 2*s.* 3*d.*, 2*s.* 6*d.* 3*s.*, 3*s.* 5*d.*, 3*s.* 9*d.*, 4*s.* 2*d.*, 4*s.* 6*d.* each.

Ditto, with Long Ash Handles.

Prices, 7*s.* 6*d.*, 8*s.* 3*d.*, 9*s.*, 10*s.* 3*d.* each.

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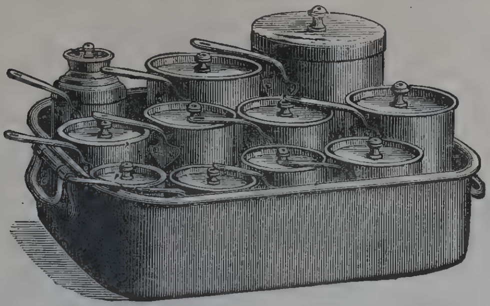
BAIN MARIE PANS

WITH PLATES AND VESSELS COMPLETE.



BEST QUALITY BRAZED COPPER, with Falling Handles.
All these Articles are Tinned with Pure Tin.

No. of Vessels	7	9	11	12	14	16
Price	£4. 18*s.* 9*d.*	£6. 1*s.* 0*d.*	£7. 9*s.* 3*d.*	£8. 9*s.* 6*d.*	£9. 17*s.* 9*d.*	£12. 1*s.* 6*d.*

A second quality may also be obtained to order.

WROUGHT STEEL

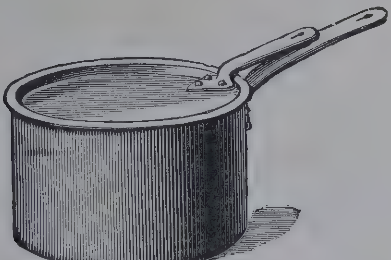
9 Vessels	£3 13 0
11 Vessels	4 6 0

WROUGHT IRON
With best Planished Tin Vessels.

9 Vessels	1 16 0
12 Vessels	2 2 0

COPPER STEWPANS AND COVERS

Tinned inside with Pure Tin.



Diameter ...	3	3½	4	4½	5	5½	6	7	8	9	10	11	12	13 inches.
Capacity ...	½	¾	1	1½	2	2½	3	5	7	10	14	18	22	32 pints.
Best Quality	5/6	5/9	6/-	6/9	7/3	7/9	8/9	11/9	15/3	19/3	23/9	29/9	35/-	43/9 each.
2nd Quality ...	—	5/3	5/9	6/-	6/6	7/3	7/9	10/3	13/6	16/3	19/9	22/3	27/-	31/6 ,,

For larger and other sizes see full catalogue.

SEAMLESS STEEL STEWPANS

Tinned with Pure Tin. Same thickness and weight as ordinary Copper Stewpans.

Diameter ...	4	5	6	7	8	9	10	11	12 inches.
Price	3/-	3/7	4/2	4/10	5/5	6/-	7/2	8/5	10/3 each.

OMELET PANS

Tinned Inside, with bright Iron Handles.

Best Quality, copper—round.

Diameter	7	8	9	10	11	12 inches.
Price ...	4/9	5/9	6/3	8/-	9/3	10/6 each.

Oval Copper from 4/6 to 12/3.

Bright Steel, 8, 9, 10, and 11 in. ... 2/6 3/- 3/3 3/9 each.

CUTLET OR SAUTÉ PANS

Diameter	8	9	10	11	12 inches.
Best Copper	6/9	8/3	9/9	11/3	12/9 each.
Wrought Steel	—	3/6	4/-	4/6	5/3 ,,
Sanitary Steel	2/6	3/-	3/8	4/9	5/8 ,,

SPECIMENS FROM

Illustrated Catalogue of Household and Kitchen Requisites,

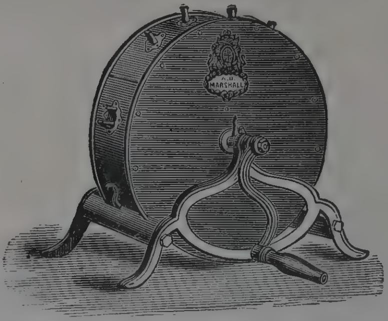
Published by

MARSHALL'S SCHOOL OF COOKERY

Containing 48 pages of Illustrations. Sent Post Free on application.

THE ROTARY KNIFE CLEANING MACHINE.

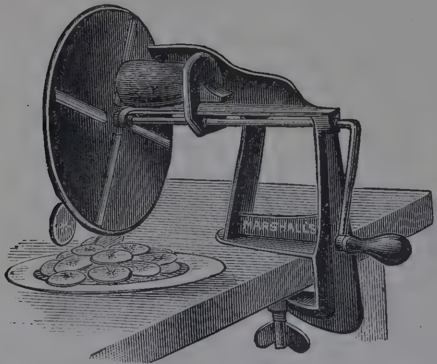
Made of the best materials, combined with first-class workmanship, and contains all the latest improvements.



To clean from 2 to 9 knives at once and a carver.
On Low Stand, as drawn.
On High Stand.

UNIVERSAL VEGETABLE SLICER.

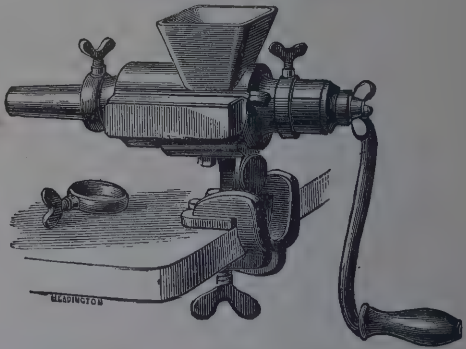
For Potatoes, Cucumbers, Carrots, Onions, Candied Peel, Apples, German, &c., Sausages, Dried Beefs, &c.



This is the most Rapid, Economical, and Perfect Slicer.
For Hotels and Restaurants it is indispensable.
For Private Kitchens it supplies a decided want.
By altering the blades the thickness of the slices can be regulated. Price 7*s.* 6*d.*

PARAGON MINCER.

Fitted with one row of knives only, and specially designed for those to whom first cost is the principal consideration.



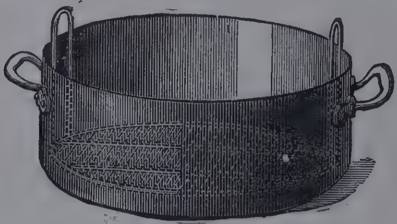
The knives can be instantly removed, if desired, to facilitate cleaning.

Price 13*s.* 3*d.*, 16*s.* 9*d.*, 22*s.*, 31*s.* 6*d.*, 44*s.* each.

FISH FRYERS,

WITH WIRE DRAINERS,

By which the Fish, when cooked, can be suspended



over the fat, thus allowing it to dry and be kept warm.

Length	12	13	14	15	16	17	18	20	22	inches.
Best quality, Copper ...	40*s.*	—	42*s.*	45*s.*	48*s.*	51*s.*	54*s.*	—	—	each.
Wrought Steel... ...	9*s.* 9*d.*	10*s.* 6*d.*	11*s.* 9*d.*	14*s.*	15*s.* 6*d.*	17*s.* 6*d.*	19*s.* 6*d.*	25*s.*	35*s.*	„

SPECIMENS FROM

Illustrated Catalogue of Household and Kitchen Requisites

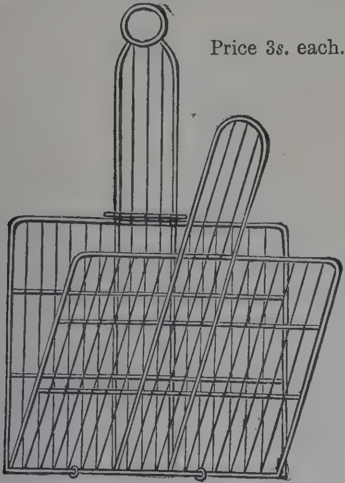
Published by

MARSHALL'S SCHOOL OF COOKERY

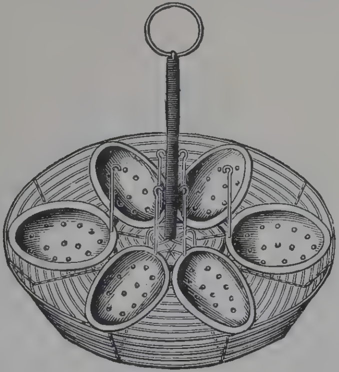
Containing 48 pages of Illustrations. Sent POST FREE on application.

MARSHALL'S AMERICAN TOASTERS.

Price 3s. each.

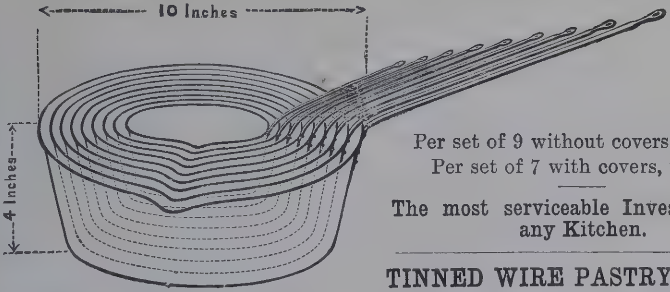


FRENCH EGG POACHERS.



	3	4	6 Eggs.
Prices ...	3/-	4/-	5/6 each.

BRIGHT TIN STEW PANS.

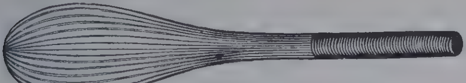


As used by Mrs. A. B. Marshall in her Classes and at her Lectures.

Per set of 9 without covers, 10s. 6d.
Per set of 7 with covers, 7s. 6d.

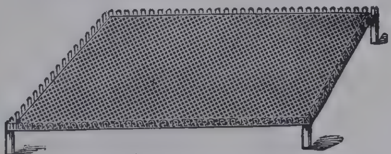
The most serviceable Investment for any Kitchen.

FRENCH IMPROVED WHISKS, all Wire.



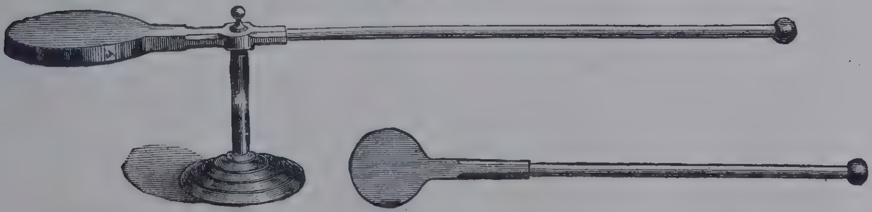
Prices—9d., 1s. 2d., and 1s. 4d. each.

TINNED WIRE PASTRY RACKS



Price 2s. each.

SALAMANDERS.



Diameter	3½	4	4½	5	5½	6	6½ inches.
With Stand	7/-	7/3	7/9	8/3	9/3	9/6	9/9 each.
Without Stand ...	4/9	5/-	5/6	6/-	7/-	7/3	7/6 „

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[1891]

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